

KFYR

"AROUND THE WORLD"

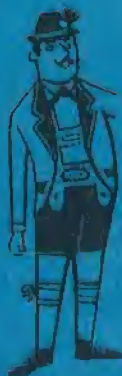
COOKBOOK

KFYR RADIO 550
Bismarck, North Dakota

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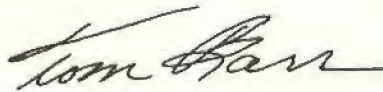
1969 EDITION

*Mandarin Dr.
Recess*



Welcome to a world of good eating from KFYZ Radio. All of us at KFYZ are extremely proud of our new "Around The World" cookbook, and we hope you derive as much enjoyment from its contents as we did in preparing it. Recipes from over 40 different lands are contained between these covers, and all of them were supplied by listeners from KFYZLAND. We wish to express our sincere gratitude to each of the ladies who submitted recipes for our book and a special thank you to each of the names and recipes appearing herein. We offer our congratulations to Luella Traver of Linton, North Dakota, who submitted the winning name in our name the cookbook contest. Best wishes and a happy journey to you as you travel around the world of good eating with your KFYZ "Around The World" cookbook.

Sincerely,

A handwritten signature in cursive script that reads "Tom Barr". The signature is written in dark ink and is positioned below the word "Sincerely,".

Tom Barr
Station Manager
KFYZ AM & FM

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Table of Equivalents

Almonds	4½ cups chopped	3½ pounds unshelled
Apricots	3 cups	1 pound
Butter	2 cups	1 pound
Butter	1 stick	½ cup
Butter	the size of an egg ...	about ¼ cup
Chocolate	1 square, bitter	1 ounce
Cocoa (substituted for 1 ounce chocolate)	Use 2⅔ tablespoons cocoa and ½ tablespoon fat	
Cocoa	4 cups	1 pound
Cocanut	5 cups	1 pound
Cheese	4 cups grated *	1 pound
Cottage Cheese	2 cups	1 pound
Dates	2 cups pitted	1 pound
Eggs	5 whole eggs	1 cup
Egg whites	8	about 1 cup
Egg yolks	16	about 1 cup
Figs	3 cups chopped	1 pound
Flour		
Bread flour	4 cups	1 pound
Cake flour, sifted	4½ cups	1 pound
Graham flour	3½ cups	1 pound
Lemon	1 juiced	about 2 to 3 tablespoons
Macaroni	3 cups	1 pound
Macaroni	1 cup	2 cups cooked
Marshmallows	16	¼ pound
Meat	2 cups solid	¼ pound
Milk, condensed	1 (15-oz.) can	1⅓ cups
Milk, evaporated	1 (14½-oz.) can	1¾ cups
Noodles	1 cup raw	1¼ cups cooked
Nut meats	4 cups coarsely chopped	1 pound
Orange	1 juiced	6 to 8 tablespoons
Peanuts	3 cups chopped	1½ pounds
Pecans	3 cups chopped	2½ pounds unshelled
Prunes	2½ cups dried	1 pound
Raisins	2½ cups seeded	1 pound
Raisins	3 cups seedless	1 pound
Rice	2½ cups uncooked	1 pound
Rice	1 cup raw	3 to 4 cups cooked
Sugar, granulated	2 cups	1 pound
Sugar, brown	2¼ cups firmly packed	1 pound
Sugar, confectioner's	3½ cups sifted	1 pound
Sugar, loaf	50 to 70 lumps	1 pound
Walnuts, black	3 cups chopped	5½ pounds unshelled
Walnuts, English	4 cups chopped	2½ pounds unshelled

*Fresh, grated, about 5 cups.

Average Can Sizes

Can Size	Weight	Cupfuls
8-oz.	8 ozs.	1
No. 1	11 ozs.	1⅓
No. 1½	16 ozs.	2
No. 2	20 ozs.	2½
No. 2½	28 ozs.	3½
No. 3	33 ozs.	4
No. 10	106 ozs.	13

The net weight will always be found on the label of every can of food.

AMERICAN RECIPES

BREADS

TASTY OATMEAL BREAD

$\frac{1}{2}$ cup warm water (not hot 110° to 115°)
1 pkg. dry yeast
2 cups scalded milk
2 cups oats
 $\frac{1}{2}$ cup brown sugar (packed)
1 tsp. salt
2 tbsp. soft shortening
1 tsp. salt
 $5\frac{1}{2}$ to 6 cups flour or a little more in
mixing bowl
Dissolve yeast in water, combine milk,
oats, brown sugar, shortening and salt.
Cool to luke warm, stir in yeast. Add
flour in two additions, mixing first with
spoon, then by hand. Let rise in warm
place until double. Punch down, divide
in half, shape into 2 loaves. Let rise
until almost double, bake about 30 to 40
minutes until brown.

Mrs. Rudolph Schnaidt
Box 65, Beulah, N. Dak.

FRENCH BREAD

1 package of quick-acting yeast
2 cups lukewarm water
4 cups sifted flour
1 tbsp. sugar
2 tsp. salt

Dissolve yeast in 1 cup lukewarm water.
While yeast softens, sift flour, sugar
and salt together, in a large bowl. Then
stir in the dissolved yeast. Add just
enough of the second cup of water to hold
the dough together, until you have it
soft and rather sticky. Cover with a clean
cloth. Set bowl in a warm spot and let
rise until double in size. When dough is
high and spongy, punch it down and give
it a beating with your hand.

Divide the dough into two parts and put

in greased 6" round baking dishes. Cover
and let rise. Bake 1 hour. Remove from
oven and brush top of bread with butter.

Miss Ilene Nagel
Raleigh, N. Dak.

PUMPKIN BREAD

4 cups sugar
4 cups pumpkin
1 cup wesson oil
5 cups flour
1 tbsp. cinnamon
1 tbsp. cloves
4 tsp. soda
1 tsp. salt
2 cups walnuts
2 cups dates or raisins

Bake 1 hour at 350°. Makes four loaves.
(I added pecans and red & green cherries)

Mrs. Fred Reiner
Hazen, N. Dak.

CRANBERRY BREAD

2 cups flour, sifted
1 cup sugar
2 tsp. baking powder
 $\frac{1}{2}$ tsp. soda
1 tsp. salt
2 tsp. grated orange rind
 $\frac{1}{3}$ cup orange juice from fresh oranges,
(not canned)
 $\frac{1}{2}$ cup water
1 egg
2 tbsp. salad oil or melted shortening
1 cup nuts (cut up)
1 cup raw cranberries, cut in half

Bake in 350° oven for 50 to 60 minutes.
Makes 2 small or 1 large loaf.

Mrs. John A. Wetsch
Mandan, North Dakota

LIGHT BUNS

2 beaten eggs
1 cup sugar
1 cup shortening
2 cups warm water
1 pkg. yeast
dash of salt

Add enough flour to make a nice soft dough. Keep warm and knead down twice before forming into buns. Let rise and bake about 25 to 30 minutes at 350°.

Mrs. Math Kleinsasser
Tuttle, N. Dak.

BISMARCKS, DONUTS OR LONGJOHNS (Can make any one of them or some of each)

2 pkg. yeast.
Soak in little warm water while getting other things ready.
Add to yeast:
1 qt. scalded milk
4 eggs
4 tbsps. Crisco
1 cup sugar
2 tsp. vanilla
1 tsp. salt

Add enough flour to make a soft dough. Let rise 1 hour; punch down and let rise again 1 hour. Then divide dough and roll on floured board. Cut round ones for Bismarcks. Drop in deep fat. When brown, cut a slit in one end and put in 1 tsp. of jelly in each, or you can make donuts and shake them in powdered sugar. You can also make for Longjohns - cut long pieces and frost them then. These are very good and will freeze easily. Just warm up after they are frozen and they are like fresh.

Mrs. Sam Rambur
Carson, N. Dak.

EASY BAKE DUMPLINGS

bread dough
1 cup sweet cream
 $\frac{1}{4}$ tsp. salt

Shape dough into buns. Put into a

EASY BAKE DUMPLINGS (cont.)

greased cake pan and let rise. Pour sweet cream over buns, then sprinkle with salt. Bake 20 to 25 minutes or until a light brown.

Dorothy Sauter
Goodrich, N. Dak.

DELICIOUS DONUTS

3 eggs
1 cup sugar
1 cup milk
 $\frac{1}{2}$ cup cream
2 heaping tsp. baking powder
1 tsp. vanilla
1 tsp. salt
About 3 $\frac{1}{2}$ cups flour
 $\frac{1}{4}$ tsp. nutmeg (optional)

Mix in order given. Make a medium soft dough. Roll out on the table with lots of flour. Cut and fry. This dough is very soft.

Mrs. Robert Buresh
Manning, N. Dak.

CAKES

BUTTERMILK SPICE CAKE

Cream together 2 cups brown sugar and $\frac{1}{2}$ cup butter or shortening. Add 2 cups buttermilk in which 2 tsp. soda have been dissolved.

Sift together 2 tsp. cinnamon, 1 tsp. cloves, $\frac{1}{2}$ tsp. allspice, and 2 cups flour. Add to the buttermilk mixture. Lastly, 1 cup raisins and $\frac{1}{2}$ cup nuts. Bake in a large cake pan at 350 for 35 minutes or until done. (Spices may be cut down)

This recipe makes a large cake which stays fresh for a long time. It freezes well.

Mrs. Elsie Entze
Beulah, N. Dak.

PEACH CUSTARD CAKE

1½ cups flour
½ cup soft butter
½ tsp. salt

Mix and press into bottom and halfway up sides of pan 9 x 13.

1 large can peaches
½ cup sugar
½ tsp. cinnamon

Arrange peaches on crust in pan. Mix sugar and cinnamon and sprinkle over peaches. Bake at 375° for 20 minutes.

½ cup sugar
1 egg slightly beaten
1 cup rich milk or light cream

Mix together and pour over peaches. Bake 30 minutes or until custard sets.

Mrs. Owen Schulz
New Salem, N. Dak.

GUM DROP FRUIT CAKE

1 lb. white raisins
2 lb. gum drops (orange slices)
1 cup pecans
4 cups sifted flour with 1 tsp. cinnamon,
¼ tsp. cloves, ¼ nutmeg, ¼ salt
1½ cups apple sauce, unsweetened
1 tsp. vanilla
2 eggs beaten
1 cup butter and 2 cups sugar, creamed
1 tsp. soda in hot water
Sift some flour over gum drops and raisins so they won't stick. This is best baked slowly 1½ hours. Use a little less flour if apples not very juicy.

Mrs. J. D. Meier
Linton, N. Dak.

DEVILS FOOD CAKE

2 cups sugar
3 eggs
2 sq. melted chocolate
½ tsp. salt
1 tsp. vanilla
(continued next column)

DEVILS FOOD CAKE (cont.)

2 cups flour
1 cup sour cream
1 tsp. soda
2/3 cup cold water

Bake at 350° for 40 minutes.

Mrs. Dennis Blomster
Baker, N. Dak.

FRESH APPLE CAKE

4 cups diced apples
2 eggs
2 cups sugar
2 tsp. cinnamon
½ cup salad oil
½ cup nuts
2 cups flour
1 tsp. salt
2 tsp. soda

Put apples in a bowl; break eggs over apples and stir. Add sugar, cinnamon, oil and nuts. Add sifted flour, salt, and soda. Beat with mixer until creamy. Bake in 9 x 13 pan - 45 minutes at 350°.

Carmel Sauce

1 cup brown sugar
1 cup white sugar
1 cup cream
1 cup butter
2 tbsps. flour
2 tsp. vanilla

Bring to a boil for 1 minute. Serve cake and sauce warm.

Mrs. August Herber
New Rockford, N. Dak.

MY OWN PRUNE CAKE

2 eggs
1 cup sugar
1 cup sour cream
2 cups ordinary flour
1 tsp. soda, 1 tsp. baking powder,
1 tsp. cinnamon, $\frac{1}{4}$ tsp. salt,
 $\frac{1}{2}$ tsp. nutmeg
1 tsp. vanilla
1 cup prune juice
1 cup stewed prunes
Nuts - if desired

Beat eggs and add the sugar and cream. Beat again. Sift together all dry ingredients, then alternate dry ingredients and prune juice to first mixture, also adding the vanilla. Last add the prunes. Stir up well. Preheat oven to 350°. Bake 45 to 50 minutes. Top with brown sugar frosting.

Mrs. Arnold Schmitt
Zeeland, N. Dak.

STRAWBERRY CAKE

1 pkg. white cake mix
1 box strawberry jello (small)
4 eggs
 $\frac{3}{4}$ cup frozen strawberries
 $\frac{3}{4}$ cup cooking oil

Dissolve jello in $\frac{1}{2}$ cup boiling water. Combine eggs with mix, strawberries and cooking oil. Add all together. Put in 9 x 19 greased pan. Bake at 350°.

Mrs. Dave Enyart
Steele, N. Dak.

GINGERBREAD

Mix together 1 cup of sour cream, 1 tsp. soda, $\frac{1}{2}$ cup sugar, 1 slightly beaten egg, $\frac{1}{2}$ tsp. of salt, $1\frac{1}{2}$ cups of flour, 1 tsp. baking powder, $\frac{1}{2}$ cup molasses, 1 tsp. of allspice, $\frac{1}{2}$ tsp. each cinnamon and nutmeg or mace. Bake in moderate oven until done. Serve with whipped cream or ice cream.

Mrs. Simon Schmidt
Mandan, N. Dak.

OATMEAL CAKE

Pour $1\frac{1}{4}$ cups of boiling water over 1 cup quick cooking oatmeal and let stand for 20 minutes.

$\frac{1}{2}$ cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. vanilla
15 dates (cut up)
 $1\frac{1}{2}$ cups flour
 $\frac{1}{4}$ tsp. salt

Blend the shortening with the sugars. Add the eggs and beat well; add cinnamon, nutmeg, vanilla, dates and oatmeal mixture. Sift flour, soda, salt and add to other mixture. Beat well; spread in large pan. Bake 30 minutes at 350°.

Topping:

3 tbsp. butter
 $\frac{2}{3}$ cups brown sugar
1 cup coconut
1 cup chopped nuts
4 tbsp. cream
2 egg yolks

Mix butter, cream, egg yolks and brown sugar. Boil until spreadable. Mix in coconut and nutmeats.

Betty Stelter
Regan, N. Dak.

APPLE COFFEE CAKE

3 cups flour
1 tsp. cinnamon
 $1\frac{1}{2}$ cups milk or water
 $1\frac{1}{2}$ tsp. baking powder
1 tsp. salt
1 egg
3 tbsp. liquid fat

Sift dry spices together, mix egg, milk and fat. Add to dry spices. Pour into baking pan. Pare and core two apples and cut into eighths. Stick narrow row into dough, sprinkle with $\frac{1}{2}$ cup sugar and

(cont. on next page)

(APPLE COFFEE CAKE - cont.)

teaspoon cinnamon. Let stand five minutes and bake for twenty minutes.

Mrs. Paul Renner
Zap, North Dakota

HARD TIME CHOCOLATE CAKE

3 cups flour
1/3 cup cocoa
2 cups sugar
2 teaspoons salt
2 teaspoons soda

Sift together dry ingredients in pan. Make 3 holes. First, put in teaspoon vanilla, next 3/4 cup salad oil, third, 2 tbsps. vinegar. Pour 2 cups cold water over this. Mix well. Bake 350° for 30 to 40 minutes.

Frosting:

First, melt over low heat, 1/3 cup margarine with 1/4 cup water. Remove from heat. Second, Stir in 1/2 cup cocoa or less. Third, mix in 2½ cups powdered sugar, 1 cup at a time. Beat smooth and creamy. Add 1 tsp. vanilla. Add a little water if too thick.

Mrs. William Heim
Box 54, Elgin, N. Dak.

MINNESOTA FRUIT CAKE

1½ cups sugar
1 cup butter
3 eggs
½ cup of molasses
1 cup coffee
1 cup raisins
1 cup currants
1 cup nutmeats
½ cup citron
1 tsp. cinnamon; 1 tsp. cloves
1 tsp. allspice
1 tsp. soda
3½ cups of flour
(This makes a good cake.)

Mrs. Emma Olson
Zap, N. Dak.

BANANA CHOCOLATE CAKE

½ cup crisco or butter
1½ cups sugar
2 eggs
2 mashed bananas
½ cup cocoa mixed with ½ cup hot water
½ tsp. salt
¾ tsp. baking soda

Cream the shortening and sugar well. Add the eggs and beat. Add bananas. Sift flour, soda and salt together. Then add alternately with cocoa to creamed mixture. Bake in 350° oven about 40 to 45 minutes.

Mrs. Fred Herbold
Linton, N. Dak.

DEVILS FOOD CAKE

Measure 2 cups sifted Swans Down cake flour. Add 1 tsp. soda and sift together three times. Cream ½ cup butter or other shortening thoroughly. Add 1½ cups firmly packed brown sugar gradually, creaming until light and fluffy. Add 2 unbeaten eggs, one at a time, beating well after each addition. Add 3 squares Bakers unsweetened chocolate, melted. Blend. Add flour, alternately with 1 cup milk in small amounts, beating well after each addition. Add 1 tsp. vanilla. Bake in 2 greased deep 9-inch layer pans, or in 3 greased 8-inch layer pans in moderate oven (350°) for 25 to 30 minutes.

Mrs. Melvin B. Hellickson
Kathryn, N. Dak.

SALAD DRESSING CHOCOLATE CAKE

(no eggs or oil to add)
1½ cups granulated sugar
2 cups flour and a pinch of salt
1 cup salad dressing
3 tsps. cocoa
2 tsps. baking soda
1 cup warm water; 1 tsp. vanilla
Beat for 2 min. Bake 30 min. at 350°.

Mrs. Lillia Renke
108 4th St. N. E., Mandan, N. Dak.

COOKIES AND BARS

PUMPKIN CRUMBLES

1 cup flour
Pinch of salt & baking powder
2 tbsp. sugar
1 stick margarine
 $\frac{1}{4}$ tsp. cinnamon (can be made double)

Pumpkin Filling:

1 pint or qt. Pumpkin
1 egg
1 cup sugar
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. cloves
 $\frac{1}{4}$ tsp. ginger
 $\frac{1}{4}$ tsp. salt (unless salted canned pumpkin)
 $\frac{1}{2}$ cup cream

Put one-half crumbles in pan and a layer of pumpkin mix - continue until all is used (usually 3 layers of each in small cake pan.

Mrs. Otto Reinhardt
Hazen, N. Dak.

1 tsp. baking powder
1 tsp. salt
 $\frac{1}{2}$ cup milk
1 tsp. vanilla
2 tbsp. melted butter
Mix all together; put in cake pan 8x8

Part II

1 cup chopped nuts
 $\frac{3}{4}$ cup white sugar
 $\frac{3}{4}$ cup brown sugar
4 tsp. cocoa
Mix together and sprinkle over Part I

Part III

Pour 1 $\frac{3}{4}$ cup Boiling Water over all; put in hot oven - 375 to 400 for 1 hr. Cool Turn upside down.

Mrs. Frank Mosbrucker
Mott, N. Dak.

EASY CHOCOLATE FROSTING

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup water
1 cup sugar
6 large or 60 miniature marshmallows

Bring these ingredients to a boil - About 1 minute. Take off stove and stir in $\frac{1}{2}$ cup chocolate chips. Beat until smooth and creamy, then frost cake or bars.

Mrs. Walter Sauter
Goodrich, N. Dak.

SHAVING CREAM FROSTING

Mix 2 $\frac{1}{2}$ tbsp. flour with $\frac{1}{2}$ cup milk; bring to a boil, cool. Beat $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup shortening; $\frac{1}{2}$ teaspoon salt and a dab of butter. Add the above. Put in 2 cups powdered sugar, $\frac{1}{2}$ tsp. vanilla; beat well. The longer you beat this the better it is. Can be kept in refrig for 2 months.

Mrs. Rudolph Peltz, Glen Ullin, N. Dak.

BUTTER HORNS

Mix together and work into crumbles, $\frac{3}{4}$ cup lard or butter, $\frac{1}{2}$ cup sugar and 4 cups flour.

Dissolve 1 pkg yeast in 1 cup lukewarm water. Add 2 eggs. Mix with dry ingredients. Set in cool place for several hours or overnight. In the morning, divide dough into 6 pieces - or 8. Roll as for pie crust. Spread with soft butter, cut into 6 or 8 pieces as you cut for pie pieces. Roll up starting at outside, rolling toward center. Let rise about 1 hour.

Bake 350 degrees. Frost with powdered sugar frosting. These freeze very nicely. Better to frost just before serving.

Mrs. John Dockter
Tuttle, N. Dak.

HARVEST BARS

1 cup nuts
½ cup dates
2 tablespoons flour

Mix and let stand; in another bowl mix 1 cup brown sugar, ¼ cup oil or crisco; mix well, add 2 eggs, one at a time, beating well. Add 1 cup pumpkin, 1 tsp. vanilla, 1 cup flour, 1 tsp. soda, 1 tsp. baking powder, ½ tsp. nutmeg. Mix, then add nut-date-flour mixture.

Put into 9x13 pan. Bake at 350°, for 20 to 25 minutes. While warm frost with mixture of powdered sugar frosting.

Mrs. Vic Stenberg
Sheyenne, N. Dak.

CHOCOLATE MARSHMALLOW COOKIES

1 ¾ cups sifted flour
½ tsp. soda
½ tsp. salt
½ cup cocoa
½ cup shortening
1 cup sugar
1 egg
½ cup milk
½ cup chopped pecans
1 tsp. vanilla

Cream shortening, add eggs and rest of ingredients. Drop mixture by teaspoon, about 2 inches apart on greased cookie sheet. Bake in 350 degree oven about 8 min. Top with 1/2 marshmallow, cut side down. Return to oven until marshmallow softens and browns a little. Cool.

Now dip in the following: 1 pkg. dark chocolate or chips, ½ bar paraffin. Melt this in double boiler over hot water. Stir to blend with fork; dip cookie into chocolate so marshmallow is covered. This mixture hardens in a few minutes and cookie can be stored.

Mrs. Jesse Bruhn
Elgin, N. Dak.

CORN FLAKES BARS

1 cup white sugar
1 cup light corn syrup
1 cup sweet cream
Cook to soft ball stage and pour over
6 cups corn flakes or any cereal
1 cup peanuts
1 cup coconut

Grease a cake pan with butter and spread in pan, cut into bars and wrap in wax paper, when cool.

Nancy Maas
Hazen, N. Dak.

LINCOLN LOGS

1/3 cup shortening
2 sqs. unsweetened chocolate
½ tsp. vanilla
¾ cup sifted flour
1 cup chopped nuts
2 eggs
1 cup sugar
¼ tsp. salt

Place the shortening and chocolate in a saucepan and melt together over a low flame--stir continuously to keep from sticking. Put aside to cool. While the chocolate mixture is cooling, sift the flour together with the salt. Add the chopped nuts and put aside. When the chocolate mixture has cooled, add the vanilla and sugar and beat well. Now add the eggs, one at a time and beat well after each addition. Grease an 8x8x2 pan and line it with waxed paper. Pour batter into this. With oven preheated to 325° bake for 25 min. When done remove from the oven and place on a wire rack.

When cool, invert the pan on another rack, remove the paper backing and cut cake into narrow 4 inch strips.

Karen Leingang
308 5th Ave. N. W.
Mandan, N. Dak.

DANISH PASTRY APPLE BARS

2½ cups all-purpose flour, sifted
1 tsp. salt
1 cup lard or shortening
2 egg yolks
enough milk to make 2/3 cup with
egg yolk
1 cup crushed corn flakes
8-10 medium apples
1 cup sugar
1 tsp. cinnamon
¼ tsp. nutmeg
1 egg white

Frosting:

1 tbsp. water
1 cup powdered sugar
½ tsp. vanilla

Cut shortening into flour and salt. Add milk and egg yolk; blend with a fork. Roll one-half of the dough to fill 10½ x 15½ inch cookie sheet. Sprinkle bottom crust with crushed flakes. Peel and slice apples and place over crust and flakes. Sprinkle with sugar and cinnamon. Roll out other half of dough and place on top, pinch edges. Beat egg white stiff and brush over crust. Bake in preheated 400° oven for 60 minutes. While warm, frost with water, powdered sugar and vanilla mixture. Pour over warm crust.

Mrs. Emil T. Anderson
Mercer, N. Dak.

MERINGUE BARS

Sift: 2 tsp. baking powder, 2 cups flour, ½ tsp. salt, 1 tsp. soda.
Cream: ½ cup shortening, ½ cup brown sugar.

Blend in: 2 egg yolks, 1 tsp. vanilla
Add flour mixture and 3 tbsp. cold water. The dough will be stiff. Press into well greased pan (9x10) and sprinkle 1 pkg. chocolate chips over dough. Beat 2 egg whites until foamy and add 1 cup brown sugar; beat until well-mixed.

(cont. next column)

MERINGUE BARS (cont.)

Spread over chocolate chips and bake thirty-five to forty minutes in 325 degree oven.

Mrs. George Horning
Fort Yates, N. Dak.

HARVEST BARS

Combine: ½ cup dates, chopped
½ cup walnuts, chopped
2 tablespoons flour

Sift together:

½ cup flour
½ teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
½ teaspoon each:
cinnamon
nutmeg
ginger

Melt ¼ cup shortening; add 1 cup packed brown sugar and 2/3 cup pumpkin; blend well. Add 2 eggs and ½ tsp. vanilla. Blend in dry ingredients. Fold in flour, dates and nuts. Bake in greased 9x13 pan 30 to 35 minutes. Serve warm or cold with whipped cream.

Mrs. R. A. Hehn
Leith, N. Dak.

DATE-RICE KRISPIE BAR

1 cup fine dates
1 cup sugar
¼ cup butter
2 large eggs

Boil above ingredients over slow heat until it shrinks from side of pan -about 15 minutes. Remove. While still warm, add 2 cups Rice Krispies, 1 tsp. vanilla, 1 cup finely chopped walnuts. Make into small balls and roll in coconut.

Mrs. George Schmidt
Hensler, N. Dak.

NUT BARS

5 eggs beaten
1 cup sugar
 $\frac{1}{2}$ cup boiling water
 $1\frac{1}{2}$ cups flour
2 tsp. baking powder
1 tsp. lemon flavor
Pinch of salt

Beat sugar into eggs, Add boiling water.
Beat, then add sifted dry ingredients.
Mix well. Add flavor. Bake in pan, 10x12
at 375 degrees. Cut in 1 by 4 inch
strips.

To make icing: Mix 1 cup powdered sugar,
 $\frac{1}{3}$ cup butter or margarine, and 1 egg
well beaten. Beat until of spreading
consistency. Add 1 tsp. vanilla. Roll
each bar in icing, then in ground peanuts.
This same batter may be used for jelly
roll, baked in a large sheet pan.

Lena Benjiman
Center, N. Dak.

DATE BARS

$\frac{3}{4}$ cup soft shortening (part butter)
1 cup brown sugar (packed)
 $1\frac{3}{4}$ cups flour
 $\frac{1}{2}$ tsp. soda
1 tsp. salt
 $1\frac{1}{2}$ cups rolled oats

Heat oven to 400° (mod. hot). Mix short-
ening and sugar. Measure flour. Blend
flour, soda and salt, stir in rolled oats.
Flatten half of mixture into bottom of
greased oblong pan. Spread with cooled
date filling. Top with remaining crumb
mixture, patting lightly. Bake 25 to 30
minutes. While warm, cut into bars and
remove from pan. Makes about 2 $\frac{1}{2}$ dozen
bars.

Mrs. Bernhard M. Weigel
Kintyre, N. Dak.

Date Filling: 30 pitted dates, cut fine,
1 cup water, 3 tbsp. butter, cooked
until mushy.

CHOCOLATE CHIP YUMMIES

$1\frac{3}{4}$ cups oil
4 cups brown sugar
4 eggs, beaten
2 tsp. baking powder
2 tsp. soda, dissolved in
 $\frac{1}{2}$ cup hot water
1 tsp. vanilla
1 tsp. salt
3 small pkg. chocolate chips
8 cups flour

Mix oil & sugar well. Add beaten eggs,
vanilla and soda mixture. Add sifted dry
ingredients and chocolate chips. Add
more flour if needed for a stiff dough.
Refrigerate awhile or over night.
Make a ball walnut size - no need to
flatten. Bake 350° for 12 minutes or
until golden brown.

Leila Bender
1807 Ave. E. East
Bismarck, N. Dak.

CHERRY DROP COOKIES

1 pkg. (Cherry Supreme) Cake Mix
 $\frac{1}{2}$ cup cooking oil
2 tbsp. water
2 eggs
Few drops red food coloring, if desired
1 cup chopped nuts
Quartered marashino cherries

Preheat oven to 350°. Blend cake mix,
oil, water, eggs and food coloring, if
desired. Stir in nuts. Drop from a tea-
spoon onto an ungreased cookie sheet.
Top each cookie with a quarter of cherry.
Bake at 350° for 10-12 minutes.

Cool on cookie sheet for about 1 minute,
then remove to rack to finish cooling.
(Makes 4 to 5 dozen 2 $\frac{1}{2}$ inch cookies)

Mrs. Jack Y. Leingang
P. O. Box 26
St. Anthony, N. Dak.

CHRISTMAS CASSEROLE COOKIES

2 eggs
1 cup sugar
1 cup dates cut up
1 cup coconuts
1 cup nuts
1 tsp. vanilla
 $\frac{1}{4}$ tsp. almond extract

Beat eggs and sugar well, blend in remaining ingredients and turn into ungreased casserole. Bake at 350° for 30 minutes. Remove from oven and while still hot beat well with wooden spoon. Cool mixture and form into small balls, roll in granulated sugar and decorate if you wish,

Mrs. Roy Schnabel
Venturia, N. Dak.

COUNTY FAIR OATMEAL COOKIES

1 cup veg. shortening
1 cup brown sugar - 2 eggs
1 cup white sugar
1 cup coconut flakes
3 cups rolled quick oats
1 tsp. vanilla
1 tsp. soda
1 tsp baking powder
 $\frac{1}{2}$ tsp. salt
1 cup flour
1 cup chopped walnuts

Beat eggs, add sugar, then add room temp. veg. shortening. Mix well; add vanilla and coconut and then add flour and oats. Bake 325 degrees; roll in sugar and bake 10 minutes at 325°.

Lori Kilber
Mott, N. Dak.

GINGER BALLS RECIPE

$\frac{3}{4}$ cup shortening
1 cup sugar
1 egg
 $\frac{1}{4}$ cup - or 4 tbsp. molasses
2 cups flour
(continued next column)

GINGER BALLS (continued)

2 tsp. soda
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. ginger

Cream the shortening and sugar, add egg and molasses. Sift dry ingredients. Add to creamed mixture. Roll in small balls. Then roll in sugar. Bake at 350° for 12-15 minutes.

Mrs. P. J. Frank
709 N. 16th St.
Bismarck, N. Dak.

AUNTY SALLY'S COOKIES

Cream: 1 cup sugar (white
1 cup lard or shortening
Add: 2 eggs (well beaten)
 $\frac{1}{2}$ cup molasses

1 cup sour milk
2 tsp. cream of tartar
4 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
5 cups flour

Sift all dry ingredients and add to top mixture and mix well. Chill 1 hour. Roll out not too thick and cut with Spam can. Bake in moderate oven. Do not overbake. Cool and ice with following icing:

Icing:

Boil to med. ball stage. Combine in sauce pan:
 $1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup water
1 tsp. vinegar

Pour this mixture over two well beaten egg whites. Add 12 large marshmallows cut up. Ice cookies. Let dry before storing. These cookies freeze well.

Mrs. Walter Ricker
Manning, N. Dak.

ORANGE DROP COOKIES (with glaze)

Blend: $1\frac{1}{2}$ cups brown sugar
 $\frac{3}{4}$ cup shortening
 2 eggs
Add: $\frac{1}{2}$ cup milk
 3 cups flour
 Pinch of salt
 $\frac{1}{2}$ tsp. soda
 $1\frac{1}{2}$ tsp. baking powder
 $1\frac{1}{2}$ tsp. grated orange rind
 1 tsp. vanilla.

Mix all together; then add $\frac{1}{2}$ cup nuts if you wish. Bake at 350 Degrees. (Drop from spoon.) When baked, have ready (or mix) 1 cup powdered sugar, 1 tsp. orange juice and 1 tsp. of grated orange. Put on top of hot cookie as soon as removed from oven. Makes about $4\frac{1}{2}$ to 5 dozen cookies.

Mrs. Otto Reimers
Washburn, N. Dak.

GOOD OLD FASHIONED SOUR CREAM COOKIES

$\frac{1}{2}$ cup shortening (half butter)
1 cup sugar
1 egg
1 tsp. vanilla
 $\frac{1}{2}$ cup sour cream
2 $\frac{2}{3}$ cup flour
1 tsp. baking powder
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. nutmeg

Mix shortening and sugar, then add egg, vanilla and sour cream. Mix flour, baking powder, soda, salt and nutmeg in a bowl. Then add to the creamed mixture. Bake at 350 degrees for 10-15 minutes.

(Roll dough to $\frac{1}{2}$ " thick - cut with cookie cutter.)

Mrs. John Maier
Box 204
New Liepzig, N. Dak.

HONEY COOKIES (Without eggs)

1 cup shortening
 $\frac{1}{4}$ cup honey
2 cups flour
 $\frac{1}{2}$ tsp. salt
2 tsp. vanilla
Add nutmeats or chocolate chips

Chill. Roll in balls. Bake 35 to 40 minutes at 350 degrees.

Mrs. William Heim
Box 54
Elgin, North Dakota

DESSERTS

NUT PUDDING

3 eggs beaten
1 cup sugar
2 cups milk
1 tbs. butter

Bring this to boiling point. Remove from fire and add 1 pkg. gelatine which has been dissolved in a glass of cold water. When cool, add $\frac{1}{2}$ cut nuts, chopped fine.

Mrs. Reinhold Fueller
Mercer, N. Dak.

COWBOY CHOCOLATE CHIP COOKIES *Chis*

2 cups flour	1 cup nuts
$\frac{1}{2}$ tsp. salt	1 tsp. soda
1 cup shortening	$\frac{1}{2}$ tsp. baking powder
1 cup brown sugar	1 cup white sugar
1 tsp. vanilla	2 eggs
1 bag choc. chips	2 cups oatmeal

Cream shortening, eggs & sugar; add vanilla, salt, soda, baking powder, nuts, chips, oatmeal and flour. Bake at 400° for 15 minutes.

Lou Wyckoff
Beach, North Dakota

LEMON SPONGE PUDDING

Juice of 1 lemon
pinch of salt
yolks of 2 eggs
1 cup sugar
4 level tbsp. flour
2 tbsp. melted butter

Beat the above ingredients until smooth. Add $1\frac{1}{2}$ cups milk. Fold in 2 beaten egg whites. The batter should be very thin. Bake in custard cups which have been set in a pan of hot water. When a delicate brown, remove from oven. Serve hot or cold.

Mrs. Buell Bigelow
1836 7th Ave. S.
Fargo, N. Dak.

BACHELOR'S BREAD PUDDING

Grease inside of double boiler. In greased boiler, beat
1 cup sugar
 $\frac{1}{2}$ cup shortening
2 well beaten eggs

Dissolve 1 tsp. soda in $\frac{1}{2}$ cup hot water and add with 2 cups bread crumbs and 1 cup raisins or dates. Let steam for $1\frac{1}{2}$ hours.

Mrs. Rudolph Schnaidt
Beulah, N. Dak.

MARSHMALLOW PINEAPPLE DESSERT

30 marshmallows
1 cup milk
1 large cup crushed pineapple
1 cup whipping cream
14 graham crackers

Dissolve marshmallows in milk in double boiler. Let cool. While cooling, crush crackers and place in bottom of a pan (preferably glass). Add pineapple to marshmallow mixture, whip cream and fold in, then pour over cracker crumbs. Place in refrigerator until firm.

Mrs. V. Stockert, Steele, N. Dak.

COCOA RICE MERINGUE

3 tablespoons Hersheys Cocoa
1 pint milk scalded
3 tbsp. rice
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup sugar
2 eggs
1 tsp. vanilla
Whites of eggs for meringue

Boil rice in salt water, drain, add milk scalded; stir in cocoa sugar and beaten eggs. Bake $\frac{1}{2}$ hour.

Mrs. Fred Ost
Beulah, N. Dak.

MANDARIN ORANGE DESSERT

3 egg whites
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ tsp cream of tartar
 $1\frac{1}{2}$ cups crushed rice krispies
 $\frac{1}{2}$ cup chopped nuts
 $\frac{1}{2}$ cup powdered sugar
1 pint heavy cream (whipped)
3 tbsp. instant vanilla pudding powder
 $\frac{3}{4}$ cup flaked coconut
2 cans mandarin oranges, drained

Beat egg whites until stiff. Add sugar, cream of tartar, rice krispies and nuts.

Spread in buttered 9x13 pan. Bake at 350 degrees for 25 minutes. Cool.

Whip cream, add powdered sugar and vanilla pudding mix - mix well. Add coconut and orange slices. Spread over cooled crust. Chill and serve.

-Mrs. Vernon Koeschefski
APPLE PIE PUDDING Kief, N.D.

1 cup sugar
 $\frac{1}{4}$ cup butter
1 egg
2 cups apples, diced
1 cup flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
1 tsp. soda

Mix & bake in 350° oven for 40-45 min. Serves 6 to 8.

(continued next page)

APPLE PIE PUDDING (continued)

Sauce for Apple Pie Pudding:

1 cup sugar
½ cup cream or canned milk
Add ½ cup butter and vanilla to taste.
Heat slowly and pour on sauce when ready to serve. Cream may be added by individuals if desired.

Mrs. Ray Benson
Flasher, N. Dak.

HYDROX DESSERT

30 Hydrox Cookies, crushed
¼ cup melted butter
1 pkg. lime jello
1 ¾ cup hot water
1 cup sugar
¼ cup lemon juice
1 - 13 oz. can Carnation Milk

Line pan with cookie crumbs and melted butter. Dissolve jello in water. When jello starts to set, whip for 15-20 minutes. Add sugar and lemon juice and a little green coloring. Chill milk and whip until stiff. Add to jello mix and whip the two together.

Pour on crust and sprinkle more crumbs on top. Chill and serve.

Mrs. Tom Hanson
Lake Park, Minn.

SERVICE MAN'S SPECIAL

2 cups sugar 1 cup cream
1 tbsp. butter 1½ sq. chocolate
1 tsp. vanilla
Cook to soft ball stage; remove from fire and stir in 1lb. marshmallows cut into pieces, 1 cup chopped nut meats and 3 cups crushed graham crackers. Pour into buttered pans. Cut in squares or leave in a loaf for packing.

Mrs. John E. Fiechtner
Merricourt, N. Dak.

NEVER FAIL FUDGE

3 cups sugar
1 cup milk or cream
½ cup white syrup
3 tbsp. cocoa
7 marshmallows, cut up

Cook to softball stage (234° to 238°) in large saucepan. Add 1 tbsp. butter if you use milk, and 1 tsp. vanilla. Beat well, after cooling first. Then add nutmeats. Pour into greased pan.

Mrs. Orville Brakel
Hurdsfield, N. Dak.

CHOCOLATE CARAMELS

2 squares unsweetened chocolate
2 cups sugar
½ cup white corn syrup
1½ cups sweet cream
4 tbsp. butter
1 tsp. vanilla
Cut chocolate into small pieces. Put all ingredients except vanilla in saucepan and cook over low flame, stirring until it forms a nice firm but not hard ball when tested in cold water. Remove from heat and add vanilla. Pour in a slightly buttered pan. When cold, cut in squares and wrap in waxed paper.

Mrs. Delmer Bickel
New Salem, N. Dak.

CHOCOLATE FUDGE CANDY

2 cups sugar 2 tbsp. butter
2/3 cup cream or milk few grains salt
2 tbsp. light corn syrup 1 tsp. vanilla
2 sq. chocolate, chipped
Place sugar, chocolate, cream or milk, corn syrup, butter and salt in a saucepan and heat slowly, stirring until sugar is dissolved. Cook until 240° or a soft ball is reached. Add vanilla, then cool without stirring to lukewarm (110°). Beat until creamy & mixture loses its shine. Pour into a buttered pan.

Mrs. Wm. Bruhn
Elgin, N. Dak.

RHUBARB CUSTARD PIE

1 3/4 cups diced rhubarb
1/2 tsp. salt 1 tsp. cinnamon
1 cup sugar 3/4 cup sour cream
2 egg yolks 2 tbsp. flour

Mix dry ingredients. Add egg yolks and cinnamon. Mix well. Pour over rhubarb in unbaked pie crust. Bake at 350° for 35 minutes.

Marleen Leingang, Flasher, N. Dak.

RHUBARB SPONGE PIE

2 eggs separated 1 cup sugar
2 tbsp. flour 1 tsp. lemon juice
2 tbsp. butter 2 cups diced rhubarb
1 cup milk 1 unbaked pie shell

Beat egg yolks; then stir in flour, add butter gradually. Stir in milk and sugar and add lemon juice. Mix well. Add stiffly beaten egg whites. Arrange rhubarb in the shell and pour mixture over the top; bake in very hot oven 450° for 10 minutes. Reduce heat to 350° and bake 40 to 45 min. longer. Cool before cutting. For glass pans reduce heat to 250°.

Mrs. John Burkart,
McClusky, N. D.

BANANA CARAMEL PIE

1 cup brown sugar
1/2 cup flour
1/2 tsp. salt
1/2 cup cold water
3 egg yolks
1 cup milk
1 cup boiling water
1 tbsp. butter
1 tsp. vanilla
2 cups sliced banana
1 cup heavy cream, whipped
Mix sugar, flour, salt in saucepan; stir in cold water, egg yolks, milk. Beat smooth, gradually stir in boiling water; cool, stirring constantly until thick & smooth. Stir in butter, vanilla; cool. Spread on baked piecrust. Before serving top with banana and cover with cream.

Mrs. Julius Heine, Hazen, N. Dak.

OLD FASHIONED APPLE PIE

3/4 to 1 cup sugar
2 tbsp. flour
1/2 to 1 tsp. cinnamon
dash nutmeg
dash salt
6 to 7 tart apples, cored and thinly sliced (or 1 pound 4 oz. can of apples)
Pastry for 2 crust 9" pie.
2 tbsp butter or margarine

Combine sugar, flour, cinnamon, nutmeg and salt. Mix with apple slices. Line 9" pie plate with pastry. Fill with apple mixture - dot with butter or margarine. Adjust top crust, crimp edges. Sprinkle with sugar. Bake at 400° for 50 minutes or until apples are tender.

Mrs. Percy Anderson
Bismarck, N. Dak.

SOUR CREAM PIE

1 cup sour cream 1 tsp. salt
1/2 cup sugar 1 tsp. cinnamon or
1 tbsp. flour nutmeg
2 egg yolks

Mix all together in pan. Add 1 cup of raisins and boil until thick. Remove from stove and cool. Put in baked pie shell. Top with 2 egg whites, beaten, 1/2 cup sugar and vanilla for flavoring.

Mrs. Joe Aman
Hebron, N. Dak.

NEVER-FAIL PIE CRUST

3 cups flour 1 tsp. vinegar
1 tsp. salt 1 egg
1/2 tsp. sugar 5 tbsp. water
1 cup lard or
1 1/2 cups crisco or shortening preferred.

Mix flour, salt and sugar. Cut in the shortening. Beat egg, vinegar and water. Add to flour mixture. The sugar makes flakier pie crust. This is enough pastry for 2 double pie crusts.

Mrs. John Hagel
Strasburg, N. Dak.

MISCELLANEOUS

THREE-FRUIT PUNCH

2 (6oz) cans frozen orange juice conc.
2 (6 oz) " " lemon " "
6 cups water
1 cup sugar
1 (46 oz) can pineapple juice
2 (12oz) bottles ginger ale
Stir well and put in refrigerator. Ice
cubes may be added when served.

Mrs. Angela Mastel
Ellendale, N. Dak.

PUNCH

3 pkgs. (unsweetened) Kool Aid
4 qts. water, sweeten to taste
Add 1 large can of Pineapple Juice
2 cans (Awake) frozen orange juice
(Dilute orange juice according to
directions)
Add 1 can frozen lemonade, diluted
according to directions.
Just before serving, add 1 quart of
ginger ale.
If sweet or sour, add more juices.

Agnes Flemmer
Carrington, N. Dak.

CARROT JELLY

Grind 4 cups carrots-, boil with 3 cups
orange juice until soft. Then add 1 can
or 2 cups crushed pineapple. Divide
and put in 2 kettles. Add 1 box of sure-
jell to each kettle and boil until full
rolling boil, then add 5 cups sugar to
each kettle - 10 cups in all. Boil for
about 5 minutes, stirring constantly.

This is also good as a topping for vanilla
ice cream or as a sauce for white cake.

Mrs. Reinhold Dockter
Route 1
Goodrich, N. Dak.

BEET JELLY

Cook enough beets to make 6½ cups beet
juice (use only juice in which the beets
were cooked). Add 2 pkg. Sure-jell.
Bring to a boil; then add 7 cups sugar.
Boil 25 to 30 min. Take from heat. Add
2 pkg. raspberry or other flavored Kool
Aid. Stir well. Pour in jars and seal.

Mrs. Ernest Herrmann
Zap, N. Dak.

BEET WINE

3 lbs. peeled beets
Cover with 1 gallon water. Cook until
tender. Strain juice off. Add boiling
water to make 1 gallon juice. Add 1 lb.
raisins and 3 lbs. sugar. Let stand
until lukewarm. Spread 1 cake com-
pressed yeast on slice of toast and lay
on top of juice. Let stand eight days.
Strain. Let stand four more days. Then
seal.

Miss Gail Renner
Zap, N. Dak.

SMALL PICKLE RELISH

1 qt. small pickles
1 pt. small onions
1 pt. small carrots, cooked slightly
1 pt. green peppers, cut in pieces
1 pt. celery, cut in 1 inch pieces
2 tbsp. mustard seeds
1 tbst. celery seed
Brine: 3 cups sugar

3 cups white vinegar

Soak onions and pickles separately for 24
hours in a brine of 1 cup salt to 1 gal.
water. Remove from brine; soak in cold
ice water for 2 hrs. Drain off; add
spices, sugar, vinegar and 5 tbsp. salt,
and let stand over night in a covered
kettle. Drain off vinegar, heat, add
vegetables and allow mixture to simmer.
Put in 1 can pimentos or 2 red peppers
for about 10 to 15 minutes. Very good.

Mrs. Arthur Scheid
Hazen, N. Dak.

SALADS AND HOT DISHES

SAUERKRAUT SALAD

1 can Krout about med. size
1 green pepper chopped
1 small can pimentos chopped
2 cups celery chopped
1 cup onions chopped

Combine all ingredients. Chill over night or at least several hours.

Edna Stapert
Isabel, S. Dak.

JELLO SALAD

2 boxes of lime jello
1 cup cottage cheese
1 can fruit cocktail (drained)
1 cup whipped cream
1 cup marshmallows
Nuts, if preferred.

Mix jello; let set until partly set before adding the rest of ingredients.

Connie Klein
210 23rd St.
Bismarck, N. Dak.

TOMATO JUICE COCKTAIL

1 lbs. tomatoes
3 tsp. salt
1 tbs. sugar
 $\frac{1}{2}$ cup cider vinegar
1 cup chopped celery
1 cup chopped carrots
Cook celery and carrots til done; then add cooked tomato; put through colander. Add salt, sugar and cider vinegar. Reheat juice to boiling point and simmer 5 min. Pour in hot jars and seal.

Mrs. Adam Keller
Harvey, N. Dak.

FRUIT SALAD

Jello Mixture:

2 pkgs. lemon Jello
3 $\frac{3}{4}$ cups hot water
Cool until syrupy - then add:
3 large bananas,
2 cups crushed pineapple
20 diced and cut large marshmallows
Put in 9x12 inch cake pan and let stand until solid.

In the meantime cook the topping and cool it.

Topping:

1 cup sugar
3 heaping tbs. flour
 $1\frac{1}{4}$ cups pineapple juice
 $1\frac{1}{2}$ tsp. butter or margarine
1 beaten egg

Mix and cook until thick. Cool. Fold in 1 cup whipped cream (or Dream Whip or Lucky Whip) and spread evenly on jello. After it is set, serve either on lettuce leaf or plain. Cut into 2 or 2 $\frac{1}{2}$ " sqs.

Alma Reinhardt
143 Monroe St.
Billings, Mont.

FROZEN FRUIT MEDLEY

1 No. 2 $\frac{1}{2}$ can (3 $\frac{1}{2}$ cup) fruit cocktail
1 pkg. lemon gelatin
1 cup hot water
2 T. lemon juice
6 oz. cream cheese
 $\frac{1}{3}$ cup mayonnaise
 $1\frac{1}{2}$ cup tiny marshmallows
 $\frac{1}{4}$ cup drained, quartered marash. cherries
1 cup heavy cream, whipped.
Drain fruit cocktail, reserving 1 cup juice. Dissolve gelatin in hot water, add drained juice and lemon juice. Chill til partly set. Soften cream cheese, add mayonnaise and beat til smooth. Add to gelatin mixture, mixing well. Stir in fruit cocktail, marshmallows, cherries. Fold in whipped cream. Mold overnight. Makes 12 servings.

Penny Bang
NDSU, Fargo, N. Dak.

DELUXE FRUIT SALAD

Combine and bring to full boil:
1 small can crushed pineapple
1/2 cup sugar
Remove from stove and add 1 pkg. lemon
or lime jello which has been dissolved
in 1 cup hot water. Let mixture stand
until it begins to set.
Prepare 1 cup whipping cream, 2 or 3
sliced bananas, 1 small bottle marash-
ino cherries, drained and quartered,
1/2 cup cut walnuts. Fold this into
jello mixture and pour into mold.

Rose E. Lewis
811 N. 8th St.
Bismarck, N. Dak.

JELLO SALAD ✓

2 boxes lemon jello
3½ cups water
Prepare jello and let cool.

Add 2 bananas, and ½ pkg. minature
marshmallows. Put into flat pan and
set until firm.

Cook until thickened:
1 can crushed pineapple juice
¼ cup sugar
1 tbsp. corn starch.

When cold, mix 1 cup whipped cream
together with the cooked pineapple. Put
on top of jello. Sprinkle chopped nuts
on top; then chill til served.

Peggy Bruhn
Elgin, N. D.

HOT DISH ✓

1 lg. onion 1 can kidney beans
1 tbsp. butter 1 can tomato soup
1 lb. ground beef 1 can water
4 sliced potatoes salt, pepper
Brown onion in butter, place in layers,
add tomatoe soup mixed with water, bake
1½ hrs at 350°.

Mrs. Christine Gierke
918, 12th St., Bismarck, N. Dak.

MAC OF TUNA CASSEROLE

1 pkg. macaroni or spaghetti
1 or 2 cans tuna
1 can mushroom soup
1/2 cup milk
1 cup cheese, grated
crushed potato chips

Cook macaroni, add other ingredients
to it. Put potato chips on bottom of
casserole. Add macaroni, etc. Put
potato chips on top. Bake 20 minutes at
375°.

Miss Myrtle Haskins
Glenburn, N. Dak.

MEAT LOAF

Mix 1½ lb. Hamburger, 1 onion, ½ can
tomatoe Paste or Sauce, 1 egg, 1½ tsp.
salt, ½ tsp. pepper, 1 cup bread crumbs.
Shape into loaf.

Mix: ½ can Tomato Sauce, 2 tbsp. vinegar,
2 tbsp. mustard, 2 tbsp. brown sugar or
molasses. Pour over meat loaf. Bake about
1 hour.

Mrs. Jack E. Helbling
St. Anthony, N. Dak.

CHICKEN SPAGHETTI HOT DISH

1 stock celery, diced fine
1 onion, diced fine
1 pepper diced fine (if desired)
1 can of tomato soup
1 can of mushroom soup
1 pound velveeta cheese
1 package spaghetti (1 pound)
1 stewing hen, cooked until done.

Cook celery, onions and peppers in
chicken broth until done. Then add the
cheese and spaghetti and cook this til
done. Then add soups and take chicken
off bone and add to mixture. (Cook
until done).

Mrs. Vernon Ottema
Hensler, N. Dak.

MINERVA'S OYSTER PATTIES

Clean $\frac{1}{2}$ pint of oysters, removing any shells, and drain off the liquid.

Melt 3 tbsp. of butter and add 4 tbsp. of flour and $\frac{1}{2}$ tsp. of salt. Gradually add 1 cup of milk, stirring constantly. Cook until very thick. Place oysters in a pan and heat one minute. This plumps them. Do not cook too long.

Add the oysters to the white sauce and serve immediately in patty shells which have been freshened in a hot oven. Serves 6.

Freda Hendricks
Washburn, N. Dak.

GRANDMA'S BAKED BEANS

1 lb. navy beans - soak overnight, drain; cover with fresh water, simmer for 2 to 3 hours or until tender. Drain, reserving liquid. Place half of beans in pan. Add $\frac{1}{4}$ lb. sliced fat salt pork or bacon.

Combine 2 tsp. salt, $\frac{1}{2}$ tsp. dry mustard, $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ cup brown sugar, $\frac{1}{2}$ cup catsup, 1 medium onion, sliced. Pour half of catsup mixture over beans. Add remaining beans. Cover with rest of sauce. Place more strips pork on top. Cover with bean liquid. Cover and bake in slow oven 300° for 6 hours. Add more liquid if necessary. A clove of garlic may be added. Remove before serving.

Mrs. Max Erhardt
New Salem, N. Dak.

BARBECUE HAMBURGERS

$1\frac{1}{2}$ lbs. Hamburger
 $\frac{1}{2}$ lb. pork sausage
1 cup dry breadbrumbs
1 medium onion chopped fine
1 tbsp. Worcestershire sauce
 $1\frac{1}{2}$ tbsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{3}{4}$ qt. tomato juice

Mix and fry all ingredients, except tomato
(cont. next column)

BARBECUE HAMBURGERS (cont.)

juice, until slightly brown. Add tomato juice and mix well. Let simmer for at least 2 hours. -- Mrs. Roger Mahrer
Flasher, N. Dak.

SCALLOPED HAM'N POTATOES

2 tbsp. flour
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 can cream of Chicken soup
1 cup milk
6 cups sliced uncooked potatoes
 $\frac{1}{2}$ cup chopped green pepper
 $\frac{1}{2}$ cup chopped onion
2 tbsp. chopped canned pimento
1 slice smoked ham, $\frac{1}{2}$ inch thick
(you can also use cooked baked ham and cube it)

Combine flour, salt and pepper; slowly stir in soup and milk. Heat to boiling. Combine potatoes, green pepper, onion and pimento; place in a greased 2-quart casserole. Pour soup mixture over. Mix lightly. If the slice of ham is used, cut in serving pieces and place on top of casserole or bury in potatoes. The cubed ham is mixed with ingredients before they are put in the casserole. Bake covered in moderate oven at 350° for $1\frac{1}{2}$ hours. Garnish with hot canned mushrooms if desired. -- Mrs. Tom Krebsbach
Box 296, Mandan, N. Dak.

KENTUCKY PORK CHOPS

8 Slices bread
2 cups peeled and sliced apples
 $\frac{1}{2}$ cup sliced onions
6 pork chops
Salt and pepper

Break bread in small pieces and put in a greased covered casserole or baker. Cover bread with a layer of apples and a layer of onions and season with salt and pepper. Place chops on top and season. Cover and bake in a moderate oven 375° for 45 minutes. Uncover and brown

Mrs. Florence Hurt Clawson
813 4th St. S. E.
Jamestown, N. Dak.

SMOTHERED CHICKEN

Mix in a paper bag 1/3 cup flour, 1 tsp. salt and 1/8 tsp. pepper. Shake 1 cut up chicken in flour mixture.

In a 10" skillet over medium heat, brown chicken slowly in 1/4 cup hot shortening. Spoon off any drippings. Then sprinkle dried chicken noodle soup mix around chicken pieces.

Add 1/2 cup water and 1 medium onion, sliced. Cover and cook over low heat 30-35 minutes, or until drumstick is tender. Place chicken in deep serving dish.

Stir 1 2/3 cup evaporated milk into liquid left in skillet. Cook, stirring constantly until steaming hot but do not boil. Pour sauce around chicken in serving dish. Makes 4-6 servings.

Mrs. Kenneth Lee
New Rockford, N. Dak.

GREEN PEPPER MEATBALLS

2 lbs ground beef
2 eggs
1 cup cracker crumbs
1 medium onion chopped
1 green pepper chopped
salt
pepper
1-15oz. can Chef Boy Ar'dee Spaghetti
Sauce with meat

Mix first 7 ingredients together and form into meatballs. Roll in flour and fry in shortening until brown.

Drain shortening and add 1 cup water and Spaghetti Sauce with meat. Simmer 10-15 minutes. Serves 8.

Virginia Schlosser
Route 1, Box 96
Mandan, N. Dak.

CAULIFLOWER SUPREME

1 medium head cauliflower
1 package frozen peas
1 small can mushroom buttons
3 tbsp. flour
3/4 tsp. salt
1 cup milk
2 tbsp. butter
1 cup grated American cheese

Barely cover cauliflower with boiling water. Add 1/2 tsp. salt and boil 15 minutes. Drain, place on platter.

Cook peas 5 minutes, season with salt and butter.

While cauliflower boils, blend in sauce pan flour and butter; stir in milk. Cook over low heat about 3 minutes until sauce is thick. Add cheese. Stir until melted.

Add mushrooms (drained). Pour sauce over cauliflower on center of large platter and pour peas around it.

Mrs. Tom Derman
Medina, N. Dak.

GOOD SQUASH

1/2 cup green pepper
1/2 cup onion
2 tbsp. margarine or butter

Cook this for a few minutes, then add:

1 tsp. sugar
1 tbsp. flour
4 cups squash
3 ripe tomatoes
salt
pepper

Cook slowly until done.

Mrs. Henry Bickel
New Salem, N. Dak.

BOHEMIAN RECIPES

BOHEMIAN COFFEE CAKE

Mix together

1 cup white sugar

1 cup brown sugar

2 cups flour

Cut into mixture 1 cup butter

Reserve 1 cup of the mixture for topping.

To the balance of the mixture add:

2 eggs, well beaten

1 cup sour milk or buttermilk

1 tsp. soda

$\frac{1}{2}$ tsp. salt

Mix well and pour into greased 9x13" loaf pan.

Topping:

1 cup of the crumbly mixture

1 cup nut meats

1 cup chopped dates

Press this mixture over batter in pan.

Bake 350 degrees for 30-35 minutes.

Mrs. R. Mueller, New Leipzig, N. Dak.

RAISED POTATO BISQUITS

6 potatoes, medium sized

2 cups hot milk

2 heaping tbsp. butter or lard

1 tsp. salt

1 tsp. sugar

1 pkg. yeast

1 cup tepid water

Flour enough to make sought dough

Peel and boil potatoes, drain, mash. Add 2 cups hot milk, butter, salt, sugar and $\frac{1}{2}$ cup flour. Beat and let cool. Then add the yeast dissolved in 1 cup water and add enough flour to make a thick dough. Beat 5 minutes til it does not stick, cover, let stand in warm place and let rise 3 hours. Then add enough flour to make a soft dough. Knead lightly, then roll $\frac{1}{2}$ inch thick and cut.

(continued next column)

RAISED POTATO BISQUITS (cont.)

Arrange in buttered pan, cover. Let rise until light in warm place. When light bake in a hot oven.

Mrs. W. J. Kadrmas

1020 W. 6th St.

Dickinson, N. Dak.

KOLACHES

4 cups milk

$\frac{1}{2}$ cup sugar

1 tbsp. salt

1 large cake fleischmans yeast soaked in warm milk

$\frac{1}{2}$ cup butter or shortening

4 to 6 eggs, yolks preferred

$\frac{1}{4}$ cup cream

12 cups flour

Scald the milk and cool to lukewarm. Add sugar and salt and beaten eggs, melted shortening and cream. Then mix in flour. Mix well and knead into a smooth ball. Cover and let rise till double in bulk. Punch down and let rise again. Make balls about size of a red plum and let rise a little. Then stretch dough and place the filling in the center. Fold them corner to corner. Place in a greased pan and let rise. Brush them with a beaten egg and a little cream. Bake in a 350 degree oven till golden brown. Then brush again with melted shortening or butter. Remove from pan and cool. Boil filling until soft and thick. Cool.

Filling: 3 cups poppy seed
1 cup raisins
 $3\frac{1}{2}$ cups milk
2 cups sugar
 $\frac{1}{2}$ tsp. salt

Mrs. Ann Tibor

Glen Ullin, N. Dak.

BOHEMIAN "MAKOVA BABOVKA"
(Poppy Seed Crown Cake)

Boil 1 cup ground poppyseed in 3/4 cup milk. Let stand overnight.
The next day cream:
1/2 cup butter with
1 1/2 cups sugar
Add poppyseed,
2 yolks of eggs
2 cups of flour sifted with 2 tsp. of baking powder
Add slowly 3/4 cup milk and mix together. Then fold in 2 egg whites beaten stiff. Pour batter into a buttered cake tin with tube and bake 45 minutes in a hot 375 degree oven.

If you wish, you may use 4 beaten egg whites instead of 2 eggs.

Mrs. Emilie Kadramas
1020 6th St. West
Dickinson, N. Dak.

BOHEMIAN KOLACHES

1/2 cup sugar
1/2 cup butter
1 1/2 tsp. salt
2 eggs (beaten)
1 cup milk
2 pkgs. dry yeast
4 1/2 cups sifted flour

Cream butter and sugar. Add salt and beaten eggs. Mix well. Scald milk, cool to lukewarm and add to creamed mixture. Stir. Sprinkle in yeast and let set 5 minutes. Add flour, mix and knead well; then place into a well buttered pan. Let rise for 45 minutes. Divide dough into small suitable pieces. Form into balls. Let rise for 10 min. Shape into squares, place 1 Tbsp. of filling onto each square, bringing the corners together - press tightly. Place into pan which has been greased with half butter and half lard. Let rise for 30 minutes. Brush with butter when done.

(continued next column)

KOLACHES (cont.)

Filling:

1 cup dried apricots
1 cup dried prunes
1/2 cup sugar
1 tsp. lemon juice
1/4 tsp. allspice
1/4 tsp. cinnamon
Cook fruit in water until soft and drain. Remove pits and mash together. Add sugar, lemon juice, cinnamon, allspice and mix well. Cool slightly before using.

Elaine Messer
Richardton, N. Dak.

POPPY SEED CAKE

1/2 cup poppy seed
1 cup milk
3/4 cup butter or shortening
1 1/2 cups sugar
2 eggs
1 tsp. vanilla
2 cups flour
1 1/2 tsp. baking powder

Soak poppy seed in milk two hours before making cake.

Preheat oven to 375 degrees

Cream butter and sugar together; beat eggs well and add to sugar mixture; add vanilla. In another bowl, mix flour and baking powder. Gradually add flour mixture and poppy seed and milk mixture to sugar mixture. Mix until all ingredients are well blended.

Pour into a greased cake pan and bake for about 25 minutes until golden brown.

When cool, cake may be frosted if desired.

Mrs. Marvin Mehlhouse
2605 Ave. F.
Bismarck, N. Dak.

BOHEMIAN COFFEE CAKE

3 cups flour
1 cup sugar
1 cup brown sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup butter
1 cup dates (chopped)
1 cup nuts
1 cup sour milk
1 tsp. soda

Sift flour and salt, add sugar and cut in shortening. Reserve $\frac{1}{2}$ cup for topping. To remaining mixture add dates, nuts, mix well. Stir in sour milk with soda added. Put in greased 9x12x2 pan. Sprinkle remaining crumbs on top. Bake at 350 degrees for about 40 minutes.

Merle Barnaby
Wibaux, Mont.

BOHEMIAN CRULLERS

1 cup flour
 $\frac{1}{8}$ tsp. salt
 $1\frac{1}{2}$ tsp. sugar
4 tbsp. sour cream
4 egg yolks
 $\frac{1}{2}$ tsp. lemon extract
powdered sugar

Sift flour, salt and sugar. Add unbeaten egg yolks, sour cream and lemon extract. Knead into a rather stiff dough; roll out very thin on a lightly floured board. Cut into strips $1\frac{1}{2}$ x 3 inches. Make a slit in center lengthwise. With a half twist bring one end through this slit. Fry in deep fat until golden brown. Drain. Sprinkle with powdered sugar. Yields about 20 crullers.

Mrs. Leo Kraft
Route 2, Mandan, N. Dak.

BOHEMIAN TEA

$\frac{1}{2}$ tsp. ground cinnamon or $1\frac{1}{2}$ sticks
 $\frac{1}{2}$ tsp. ground cloves or 8 whole cloves
3 qt. boiling water juice of 2 lemons
1 cup sugar juice of 4 oranges
6 bags Pekoe tea
(cont. next column)

BOHEMIAN TEA (cont.)

Tie spices in muslin bag; add spices and sugar to boiling water. Boil 5 min. Remove from heat; tie tea in muslin bag & add to syrup. Cover, let stand 5 minutes; remove spices and tea bag; add fruit juices. Heat but do not boil. Serve hot. Good for colds.

Mrs. Barbara Schobary
Gladstone, N. Dak.

BOHEMIAN KOLACHE

1 cup butter
3 tbsp. powdered sugar
2 pkgs cream cheese (3 oz. size)
2 egg yolks
2 cups sifted flour
2 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. vanilla
 $1\frac{1}{2}$ cups cooked, sweetened, ground apricots or prunes

Cream butter, powdered sugar, cream cheese and egg yolks together.

Sift flour with baking powder and salt. Add to creamed mixture and blend well. Stir in vanilla. Chill at least 2 hrs.

Roll dough in $\frac{1}{8}$ inch thickness and cut in $3\frac{1}{2}$ inch squares. In the center of each square put 1 rounded teaspoon of prune or apricot mixture. Place squares on ungreased cookie sheet. Fold over opposite corners and pinch together.

Bake in a moderate oven (350 degrees) for about 12 minutes. Watch closely as Kolache burn easily. Makes about 3 doz.

Mrs. Wm. Krueger
Fessenden, North Dakota

CZECHOSLOVAKIAN RECIPES

FILLED COOKIES

½ lb. butter
1 cup sugar
2 egg yolks
2 cups flour
1 cup chopped walnuts
½ cup strawberry jam

Cream butter, gradually. Add sugar, creaming until light and fluffy. Add egg yolks, blend well. Gradually add flour, mix thoroughly. Fold in nuts. Spread half the batter evenly in a greased 8" square cake pan. Top with jam. Cover with remaining batter. Bake at 300 degrees for 1 hour or until lightly browned. Cool and cut in 1x2 inch bars. Yield 2½ dozen.

Mrs. Kenneth Albrecht, Sr.
Dawson, N. Dak.

TURNIP STEW (The Czechoslovakian Way)

3 tbsp. butter or margarine
3 cups diced cooked turnips
½ can whole kernel corn
1 medium onion chopped
1 medium apple sliced
1 tsp. salt
¼ tsp. nutmeg
½ cup dairy sour cream
1 tbsp. prepared horse-radish

Melt butter, add turnips, corn, onions, apple and seasoning. Simmer until apple and onion are soft - about 15 minutes. Add sour cream, heat through; add horse-radish and serve. Makes 6 servings.

Mrs. John Leintz
Raleigh, N. Dak.

LOVE LETTERS (Czech Recipe)

½ lb. butter
½ lb. cottage cheese
½ lb. flour
Salt
Jam

The cottage cheese should be dry, otherwise it will need more flour. Put it through a sieve and then cream it with the butter. Work in the flour (2 cups), add salt to taste. Wrap dough in a damp cloth and place in refrigerator for an hour. Turn on lightly floured board and roll out lightly. Fold over and roll out again. Repeat this three times and then let stand for ½ hour. Roll out again as thick as pie crust and cut into 2 inch squares. Place a spoonfull of jam (apricot, strawberry or raspberry preferred) in the center of each. Fold the flour corners over to the center.

Bake on a greased cookie sheet about 10 minutes in a moderate oven. May be sprinkled lightly with powdered sugar.

Catherine Mularchek
South Heart, N. Dak.

WONDERS (English name)

1 cup sweet cream
4 eggs
½ cup sugar
a pinch of salt
The rind of one orange
Enough flour to make stiff

The dough is rolled very thin and cut in diamond shapes.

Fry in deep fat until golden brown.

Bernadette Hartl
New Rockford, N. Dak.

EGG DROP SOUP

Beat one egg, stir in 3 tbsp. flour. Pour by drops into 1 quart boiling beef or chicken broth. Serves 4.

POHANZE (Fried cookies)

3 eggs
3 egg yolks
2 tbsp. sugar
2 tbsp. whiskey
1 tbsp. soft butter
flour

Beat eggs to a foam, add butter, sugar and whiskey. Sift in enough flour to make easily handled dough. Roll very thin on floured board, cut in diamond shapes and make two slits in center of each. Brown in deep fat heated as for doughnuts. Drain on paper and sprinkle with powdered sugar.

Mrs. Forrest Olson
Drake, N. Dak.

CZECH SAUERKRAUT

1 med. onion ($\frac{1}{2}$ cup chopped)
 $\frac{1}{4}$ cup drippings from roast pork
 $\frac{1}{2}$ tsp. caraway seed
1 - 1 pound-11 oz. can sauerkraut

Cook onion in drippings until tender, but not brown. Stir in caraway seeds. Heat sauerkraut, drain off excess liquid. Pour drippings over kraut, toss thoroughly. Serve immediately with potato dumplings. (Recipe given below).

POTATO DUMPLINGS

2 eggs
3 cups cooked riced potatoes
1 tsp salt
2 cups sifted all purpose flour

Beat eggs until frothy. Add potatoes and

(continued next column)

POTATO DUMPLINGS (cont.)

mix well. Combine flour and salt. Blend into potato mixture. Form into $1\frac{1}{2}$ inch roll. Cut into one inch pieces. Put dumplings into boiling water. Cover. When they come to a boil, stir loose from bottom. Replace cover. Boil 10-15 minutes. Test by taking one out of water and cutting in half. When done roll in melted butter and serve with sauerkraut.

Mrs. Melvin O. Grande
Killdeer, N. Dak.

POTATO SALAD

(From Prague, Czechoslovakia)

6 medium size potatoes, cooked and diced
2 apples, peeled and diced
3 sweet pickles, diced
2 small carrots, cooked and diced
 $\frac{1}{2}$ small celery root, cooked and diced
1 medium size parsnip, cooked and diced
 $\frac{1}{2}$ pkg. of frozen peas
3 or 4 large tbsp. of mayonaise
1 large tbsp. olive oil (soup spoon)
juice of one lemon & grated lemon rind
1 tsp. mustard
1 hard boiled egg, diced
pinch of salt and pepper
1 tsp. of sugar
1 tbsp. white wine or wine vinegar

Mix together in the evening; put in refrigerator over night. Before serving put in a bowl and decorate with hard-boiled egg, tomatoes and parsley.

HELEN DOLEZAL
Killdeer, N. D.

CZECHOSLOVAKIAN TWISTS

2 cups flour, sifted
2 egg yolks
1 tsp. butter
1 tbsp. sugar
 $\frac{1}{2}$ tsp. salt
Mix all together until smooth
(continued next page)

CZECHOSLOVAKIAN TWISTS (cont.)

Now mix 1 whole egg and 2 tbs. cream. Blend well. Turn onto a floured board. Knead until dough does not cling to hands or board, using more flour if necessary. Roll out thin to paper thickness; cut dough 4x6 in. Using pastry wheel, gash 5 gashes through center. Do not cut way to edge. Pick up with fork and poke a corner of dough through 1 or 2 gashes and twist. Fry in deep fat til golden brown, turning once. Sprinkle with powdered sugar. Makes 12 oblong.

Mrs. Frank Ulrich
Heil, N. Dak.

KOLACHE

Mix together:

1 cup lukewarm milk
 $\frac{1}{2}$ cup sugar
1 teaspoon salt

Crumble into mixture:

2 cakes compressed yeast
stir until yeast is dissolved

Stir in:

2 eggs
 $\frac{1}{2}$ cup soft shortening
 $4\frac{1}{2}$ to 5 cups sifted Gold Medal flour

Mix in:

$\frac{1}{4}$ teaspoon mace
 $\frac{1}{2}$ teaspoon grated lemon rind

Let rise twice. Prepare fruit filling. Shape into balls or squares and fill. Let rise on greased baking sheet until light (30 to 40 minutes). Bake in 400 degree oven for 20 to 25 minutes or until brown.

Prune Filling:

Soak, then cook 30 prunes until soft. Drain, remove pits, mash with fork. Add 4 tablespoons sugar and $\frac{1}{2}$ teaspoon cinnamon.

Renee Kitzen
Box 173
Hebron, N. Dak.

SLOVAKIAN CHRISTMAS COOKIES

4 cups flour	2 cakes yeast
1 cup butter	1 tsp. salt
4 egg yolks	1 pt. thick sour cream

Mix together flour and butter as for pie; add egg yolks, crumble yeast and sour cream. Mix together lightly; cover with wax paper. Set in cool place overnight. In morning roll out on sugared board. Cut in small squares; fill with nut mixture, roll and brush with egg whites. Bake in slow oven until nicely brown.

Nut filling:

2 egg whites $\frac{1}{2}$ cup sugar chopped nuts
Beat egg whites and sugar. Fold in chopped or ground nuts. Takes quite a few nuts.

Elaine Messer, Richardton, N. Dak.

POVETICA (Yugoslavian nut roll)

2 cakes yeast
 $\frac{1}{2}$ cup lukewarm water
 $\frac{1}{2}$ cup lukewarm milk
2 cups flour
Beat together well, then let rise until double in bulk.
 $\frac{1}{2}$ lb. margarine or butter, melted & cooled.
Add: 1 cup sugar, 4 eggs, beaten, lemon rind, and 6 cups flour. Put flour in bowl and add margarine, sugar, eggs, then yeast mixture. Knead until smooth. Let rise until double in bulk (covered).

Prepare the following walnut mixture while it is rising:

$2\frac{1}{2}$ lbs. walnuts, ground fine
 $2\frac{1}{2}$ -3 cups sugar
Dash of cinnamon and lemon
Add enough warm milk to make paste to spread. Roll out dough on tablecloth, then spread walnut mixture on it and roll up like jelly roll. Cut into loaves or bake in large pan. (Before baking allow to rise, about one hour later, brush with beaten egg. Bake 325° about 1 hour, or a little longer.

Mrs. John Martin
Box 52
Moffit, N. Dak.

DANISH RECIPES

DANISH CREAM CONES

1/3 cup butter
1/3 cup sugar
1/2 cup flour
4 egg whites

Melt butter. Stir in the sugar and flour, until smooth. Beat egg whites until stiff. Fold egg whites into batter. Drop from tablespoon unto HOT greased cookie sheet and spread into a 4x5 inch rectangle. Bake two cones at a time. Bake at 400 degrees for 5 minutes. Roll into cones. Fill with whipped cream.

Mrs. Warren Christoffersen
Big Sky Farms
Froid, Montana

KOLACKY DAINTIES

1 small pkg. cream cheese
1/2 lb. sweet butter or Crisco
1 1/2 cups flour
2 tbsp. sugar
1 tsp. baking powder
2 egg yolks
Jam or Cherry Pie Filling

Mix all ingredients except jam in bowl with hands; roll in individual small balls. Pat ball out, leaving small dot in center; fill with favorite jam or filling. Place on ungreased pan. Bake 10 to 15 minutes at 350 degrees. Dust with powdered sugar when done. About 2 dozen cookies.

Mrs. Edwin Keller
623 Meadow Lane
Bismarck, N. Dak.

EBLESKIVER (makes 2 dozen)

Mix together: 1/2 cup shortening, 1 tbsp. sugar and 3 egg yolks. Add 1 cup milk.

(continued next column)

EBLESKIVER (continued)

Sift together: 1 1/3 cups flour plus 2 tsp. baking powder and 1/2 t. salt. Add this to egg mixture. Fold in three stiffly beaten egg whites. Cook in Ebleskiver grill. Fill dough with fruit (apple, prune or other - prune is preferred.)

Diane Andersen
Montpelier, N. Dak.

DANISH COFFEE CAKE

1 cup sifted flour
1/2 cup butter
1 tbsp. cold water
Mix like pie crust and pat on cookie sheet in two strips.

Filling:

1/2 cup butter
1 cup sifted flour
1 cup hot water
1 cup flour
1 teaspoon almond extract
3 eggs

Heat water and butter to boiling. Remove from heat and add flour. Stir until smooth. Cool for 3 or 4 minutes. Add extract. Add the three eggs, one at a time. Beat until smooth. Spread on strips. Bake 50 to 60 minutes at 375°.

Frosting:

1 cup powdered sugar
1 tbsp. soft butter
1 tbsp. almond extract

Combine all ingredients. Add enough milk to make the frosting spreading consistency. Frost warm coffee cake. Cover frosting with chopped nuts.

Mrs. Adam Malinski
Sykeston, N. Dak.

DANISH KRINGLES

4½ cups flour
¾ cup sugar
¾ cup butter
1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1½ cups cream (or enough to make a soft dough)

Mix like pie crust. Chill dough. Roll out to about 1/4 inch thickness. Cut into strips 6 in. long x 1/3 inch wide. Form into figure 8 or pretzel. Roll in sugar and bake 15-18 minutes at 350°.

Mrs. Sigurd Dalbol
Tuttle, N. Dak.

DANISH PUFF

1 cup flour
½ cup butter
2 tbsp. water
½ tsp. salt
Cut butter into flour. Add water and mix with fork. Roll into a ball and divide into two equal parts. Pat each part 12x3 rectangle on an ungreased baking sheet.

½ cup butter
1 cup water
1 cup flour
1 tsp. almond extract
3 eggs

Add butter to water and boil until butter is melted. Add almond extract, stir in the flour until smooth and remove from heat. Add eggs, one at a time, mixing until smooth after each addition. Spread this mixture over pastry and bake 60 min. at 350°.

When cool, frost with powdered sugar icing and top with chopped nuts. (very good when topped with slivered almonds.)

To serve cut in 1½ - 2" slices.

Mrs. Ray P. Jarding
502 N. Meade
Glendive, Montana

BONDEPIGE MED SLOR (Peasant Girl with a Veil)

2 cups bread crumbs
1/3 cup sugar
¼ cup butter
6 medium apples
2 tbsp. lemon juice
2 to 3 squares chocolate, shaved or grated
1 cup whipped cream

Mix crumbs and 1/3 cup sugar together and fry in butter until crisp. Peel and core apples, cook to pulp in very little water with lemon juice and 1/4 cup sugar. Put alternate layers of fried crumb mixture and apple pulp into a glass dish, ending with layer of crumbs. When pudding is cool, spread whipped cream on top and sprinkle with chocolate. Yields 4-6 servings.

Mrs. Frank J. Mickelson
Mandan, North Dakota

RASPBERRY DESSERT

1 package lemon jello
1 cup hot water
3 tbsp. lemon juice
1-12 oz. evaporated milk
1 tsp. vanilla
1-8 oz. pkg. cream cheese, softened
1 cup sugar
1 pkg. raspberry Danish dessert
1 cup cold water
1 small pkg. frozen raspberries

Dissolve lemon jello in hot water plus 2 tbsp. lemon juice. Let set until syrupy. Beat in large bowl of mixer. Pour in milk; add remaining lemon juice and vanilla. Whip until stiff peaks form. In another bowl beat cream cheese and sugar. Add cream cheese mixture and jello to whipped milk. Pour into 9x12 pan lined with graham cracker crust. Chill until firm. (Combine) Danish dessert with cold water, add raspberries. Spread over mixture in pan. Refrigerate. Serves 15-18.

Mrs. Tom Kuntz
Carson, N. Dak.

DANISH COFFEE CAKE

2 cups flour
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup lard
Mix like pie crust

Scald $\frac{1}{2}$ cup milk and cool to lukewarm and dissolve 1 pkg. yeast in it, and add 2 egg yolks and 2 tbsps. sugar and mix into the flour. Let stand till double in bulk. Punch down and let raise again. Divide into four parts and roll very thin.

Beat the two egg whites and gradually add $\frac{1}{2}$ cup sugar. Beat til peaks form. Spread over center and sprinkle with nuts and raisins, pinching together. Put on cookie sheet and bake until nicely browned. 375° for 15 minutes or more.

Mrs. A. Haas
Turtle Lake, N. Dak.

PEBBERNADDER

(These are traditional Danish Christmas treats and a real favorite with children because of their miniature dimensions and delicately spicy taste and crunchy texture.)

Beat - 4 eggs, until light
Add - 2 cups brown sugar, and beat again
Add - 1 cup shortening

Sift together and mix into above:

4 cups flour
1 tsp. salt
 $\frac{1}{2}$ tsp. soda
1 tsp. ginger
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. cloves

Chill first, then roll into $\frac{1}{2}$ " diameter rolls. Chill or freeze until ready to use. (Dough is very soft, so I prefer to freeze it for easier handling when cutting.) Cut into slices approx. $\frac{1}{2}$ " thick, and bake until lightly brown in moderate (about 350°) oven.

Mrs. Edwin D. Johnson, Braddock, N. Dak.

CREAM PUFF COFFEE BREAD

1 cup water
 $\frac{1}{2}$ cup (1 stick) butter
 $\frac{1}{8}$ tsp. salt
4 eggs
1 cup sifted powdered sugar
1 tsp. vanilla
1 cup flour
About 1 tbsps. cream or milk
About $\frac{3}{4}$ cup red currant jelly

In a saucepan, heat the water, butter and salt until the butter melts and the mixture boils. Sift flour, measure, and add all at once to the boiling liquid. Stir briskly over low heat until the dough leaves the sides of pans and forms a mixture that does not separate, about 1 min. Allow this mixture to cool a few minutes. Add the eggs, one at a time, beating thoroughly after each addition until the mixture is smooth and satiny. Spread the dough around the edge of a well-greased pan (about 11x15") making a strip about 3" wide and $\frac{1}{2}$ " thick. Bake in a moderately hot oven (375°) for 40 minutes until crisp and golden brown. Allow to cool on a wire rack away from draft. Stir together powdered sugar, vanilla, and enuf cream to make a thin icing. When the bread is cool, drizzle the icing in a pattern down the center of the bread ring. Top with a pattern of currant jelly piped through a plain-tipped cloth force bag (or make one yourself forming a cone of waxed paper or the like). Slice the bread into wide strips to serve with coffee. Makes 12 generous servings.

Mrs. Leslie Evju
Mandan, N. Dak.

FATTIGMAN

4 eggs
4 tbsps. white sugar
4 tbsps. sweet cream
Flour to roll out very thin. Fry in hot lard or Crisco. Sprinkle with white or powdered sugar if desired.

Mrs. Aimee Knispel
McIntosh, S. Dak.

DANISH PASTRY APPLE BARS

2½ cups flour
1 tsp. salt
1 cup lard or shortening
1 egg yolk
Enough milk to make 2/3 cup
 with egg yolk
2 handfuls corn flakes
8 to 10 apples
1 cup sugar
1 tsp. cinnamon
1 egg white
1 tablespoon water
1 cup powdered sugar
vanilla

Mix ingredients including milk and egg yolk as for pie crust.

Roll one-half dough to fill 10½ x 15½" cookie tray. Sprinkle bottom crust with crushed corn flakes. Sprinkle with sugar and cinnamon.

Roll out the other half of dough and place on top. Pinch edges. Beat egg white stiff and brush over crust. Bake at 400 degrees for 60 minutes. While warm, frost with water, powdered sugar and vanilla. Pour over warm crust.

Tom Smith
Leeds, N. Dak.

DANISH MARMALADE

3 lbs. Green seedless grapes
1 doz. Medium oranges
3 lemons

Peel oranges with about 1/2 of the white left on the peel, simmer with a little water until tender - about 10 minutes. Grind all together, peeled lemons, oranges, grapes and orange peel. Use 1 lb. of sugar to each lb. of fruit. Stir well. Boil on medium heat for about one hour. Seems very thin but thickens when cold.

Christie Nielsen
Bismarck, N. Dak., 415 Raymond St.

INDIAN SUMMER SURPRISE DESSERT

½ lb. dates
1 cup water
2 tbsp. butter
2 eggs well beaten
1 cup sugar
1 cup flour
1 cup nuts
½ pint whipping cream
1 tsp. baking soda

Cut the dates; add 1 cup water and 3 tbsp. butter. Boil until mushy, let stand to cool. Now add 1 tsp. soda, mix thoroughly and let cool completely. Mix beaten eggs with 1 cup sugar and ½ cup flour. Mix ½ cup flour with the nuts and add to cooled date mixture. Then add ½ cup flour and bake ½ hour at 350 degrees in a 12x8x2 pan. When thoroughly cooled cover with 1/2 pt. of whipped cream. Pour Hershey chocolate over the top. Chill a few hours before serving.

Mrs. Barbara Schobary
Gladstone, N. Dak.

DANISH RYE BREAD

4 cups lukewarm water
½ tsp. white sugar
2 pkgs. dry yeast
1 tbsp. salt
½ cup molasses
½ cup brown sugar
2 cups rye flour
2 tsps. salad oil

Soak yeast in 1 cup water with 1/2 tsp. sugar, for 10 minutes. Add remaining ingredients and mix well. Add enough white flour so dough won't stick to your hands. Knead well and let rise till double in bulk. Punch down and let rise again. Form into loaves. Let rise until double in bulk. Bake 1 hour at 350°. Makes 4 small loaves. Glaze: ½ cup water and ½ cup sugar. Boil til soft ball stage. Brush on bread while syrup is hot.

Mrs. Roland Rokusek
Elgin, N. Dak.

BROCK

2½ lb. ground beef
Seasoning to taste
Ground onion
1 recipe sweet yeast dough or 1 pkg.
hot roll mix.

Brown meat. Add seasoning and onion.
Cool to lukewarm.

Prepare yeast dough. Let rise. Roll
out on pastry board. Cut into tri-
angles; fill with meat filling. Let
rise again.

Bake at 325 degrees for 25 to 35
minutes. Yield: 6 servings.

Mrs. Elmer Peterson
Mercer, N. Dak.

BRUNEDE KARTOFLER

1 tbsp. butter or shortening
2 tbsp. sugar
8 to 10 small round potatoes,
boiled
½ tsp. salt

Melt the shortening, preferably butter,
in a frying pan. When the shortening
is hot, add the sugar. Stir. When it
is browned, add the boiled potatoes,
stirring constantly.

When brown, sprinkle a little salt over
the potatoes and serve.

Mrs. Gordon H. Hansen
Jamestown, N. Dak.

FRIKADELLER (Meatballs)

1 large onion, chopped
Butter
¾ cup bread crumbs
1 ¾ cup milk
1 lb. ground beef
2 eggs
1 ½ tsp. salt
¼ tsp. pepper
1 ½ cup beef broth
1 cup sour cream

Cook onion in 1 tbsp. butter until soft.
Soak bread crumbs in ¾ cup milk; mix
with onion, meat, eggs, salt and pepper.
Beat 1 cup milk into mixture with elect-
ric mixer. Form into 12 meatballs.
Brown meatballs in 4 tablespoonfuls
butter. Simmer for 5 minutes on each
side or until done. Add beef broth to
browned meatballs; simmer until done.
Add sour cream, heat. 6 servings.

Mrs. Jens Hansen
Meadow, S. Dak.

MEDISTERPOLSE (Pork Sausage)

4 lbs. lean pork
1 lb. side pork
1 large onion, grated
1 cup stock
1 Tbsp. salt
1 tsp. pepper
½ tsp. each, allspice & cloves

Grind meat 3 to 5 times. Add seasoning
and mix well, adding stock a little at a
time. Fill into small casings, not too
firmly. Place sausage in frying pan and
over boiling water, bring to boil. Re-
move sausage from broth. Save broth for
gravy. Melt butter and margarine in pan.
Brown sausages on both sides.
Gravy: Mix flour in fat in the pan and
add the broth. Serve with plain boiled
or Danish browned potatoes or pancakes.

Mrs. Walter Bauman
Sidney, Mont.

ENGLISH RECIPES

ENGLISH SHORT BREAD

2½ cups all purpose flour
¾ cup sugar
1 cup butter (do not substitute)

Rub butter into flour; add sugar. Work with hands. Form in rolls and cut off and bake. Bake only until light tan.

Mrs. Charles Jorgensen
McClusky, N. Dak.

ENGLISH COOKIES

2 cups brown sugar
1 cup butter
1 cup cold coffee
2 eggs
2 cup raisins
1 tsp. soda
1 tsp. baking powder
3 cups flour
1 tsp. nutmeg
1 tsp. cinnamon

Mix well and drop from teaspoon on greased cookie sheet and bake in moderately hot oven, 375 degrees.

Mrs. Norman Hill
Turtle Lake, N. Dak.

ENGLISH LACIES

½ cup butter
½ cup sugar
1½ cups sifted flour
1 tsp. ginger
¼ tsp. salt
⅓ cup molasses

Combine butter and sugar in saucepan. Cook over low heat until butter is melted and sugar dissolved. Remove from heat. Combine dry ingredients. Add to butter-sugar mixture with molasses and mix well.

(continued next column)

ENGLISH LACIES (cont.)

Drop by teaspoon onto greased cookie sheet. Bake in slow oven, 325 degrees, about 12 minutes or lightly browned. Loosen while still hot with a spatula and roll around handle of wooden spoon. Slip off carefully. If cookies cool too quickly return to oven for a few seconds to soften. Makes about 30 Lacies.

Mrs. A. H. Moen,
Rugby, N. Dak.

BUTTER TARTS

½ cup brown sugar	½ cup coconut
¼ cup Karo	¼ cup chopped nuts
3 tbsp. butter	½ tsp. vanilla
1 egg, well beaten	

Mix thoroughly brown sugar, Karo and butter and egg. Add coconut, nuts and vanilla; pour into pastry-lined muffin tins. Bake at 350 degrees until filling is set.

Mrs. Gerhard Kalland
Turtle Lake, N. Dak.

WELSH TEA CAKES (Baked on pancake griddle)

3 cups flour	2 tsp. nutmeg
1 cup sugar	1 cup shortening
1½ tsp. baking powder	1 cup currants or raisins
1¼ tsp. salt	2 eggs
½ tsp. soda	6 tbsp. milk

Sift dry ingredients into bowl and cut in shortening until crumbly. Beat eggs and milk to blend and add to flour mixture, and currants. Chill dough and roll out ¼ in. thick on floured surface. Cut with large round cooky cutter. Heat pancake griddle and grease lightly before baking. Bake slowly until tops puff and look shiny and then turn to bake other side. Store in covered container.

Mrs. Leonard Jacobson
Rugby, N. Dak.

ENGLISH WALNUT CAKE

$\frac{1}{4}$ cup butter
1 cup sifted powdered sugar
6 egg yolks
2 level tbsp. sifted cocoa
1 level tsp. cinnamon
 $\frac{1}{4}$ tsp. cloves
 $\frac{1}{8}$ tsp. nutmeg
1 cup English Walnuts, finely chopped
1 cup soft bread crumbs
2 level tsp. baking powder

Cream the butter; add the sugar and egg yolks well beaten; then the cocoa and ground spices sifted together. Put in next the walnuts and beat all thoroughly. Stir in the bread crumbs with which the baking powder has been mixed and fold in lightly the whites of the eggs, beaten till stiff and dry. Bake at once in layer cake pan and put the layers together with Orange Walnut filling.

ENGLISH SUGAR PLUM LOAF

Combine: 2 cups scalded milk
1 tsp. sugar
1 tsp. salt
Cool to lukewarm and add 2 yeast cakes softened in $\frac{1}{4}$ cup lukewarm water. Add 3 cups flour; beat. Thoroughly cream $\frac{1}{2}$ cup shortening with 1 cup sugar and 2 beaten eggs, $\frac{1}{2}$ tsp. nutmeg and 1 tsp. vanilla to it. Add this to sponge mixture, beat. Add 4 cups more flour and mix to soft dough. Let rise 10 min. Knead. Place in greased bowl. Cover with damp cloth. Let rise until double. Punch down and add 1 cup chopped citron, $\frac{1}{2}$ cup chopped candied cherries, $1\frac{1}{2}$ cups seeded raisins.

Mold three loaves; place in greased pans. Cover and let rise until double. Bake at 375 degrees for 45 minutes.

Frost with confectioners icing.

Birdie DeRemee
Driscoll, N. Dak.

PORK CAKE

1 lb. fat salt pork ground. Pour 1 pt. boiling water over pork. Cool. Add 2 cups sugar, 1 cup molasses, 2 tsp. cloves, 1 tbsp. cinnamon, 2 eggs, 1 tsp. soda, 1 lb. chopped raisins, 8 cups flour. Fruit may be added as for fruit cake. Very moist and tasty. Bake at 350° for 45 min. to 1 hr.

Mrs. Will Wage
Groton, S. Dak.

QUEEN ELIZABETH CAKE

1 cup dates
1 cup boiling water
1 tsp. soda
Mix well and set aside

Cream together:

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg and 1 tsp. vanilla. Beat until light. Add date mixture. Add $1\frac{1}{2}$ cups sifted flour, 1 tsp. baking powder, 1 tsp. salt and 1 cup nuts.

Bake at 350 degrees for 35 minutes.

Glaze: Boil together 3 min. $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup canned milk, $\frac{1}{4}$ cup butter. Add 1 cup coconut. Pour over hot cake.

Mrs. Pete Volochenko
Kief, N. Dak.

SALAD DRESSING CAKE

Sift together: 2 cups flour, $\frac{1}{2}$ cup cocoa, $1\frac{1}{2}$ tsp. soda, $\frac{1}{4}$ tsp. salt.

Cream together: 1 cup sugar, $\frac{3}{4}$ cup salad dressing.

Add: 1 cup water, 1 tsp. vanilla.

Mix this well. Then add flour mixture. Mix well. Bake at 350 degrees for 30 minutes.

This cake is simple to make and it gets so dark and delicious.

Mrs. Florian Brown
Center, N. Dak.

MOLASSES DOUGHNUTS

5 cups sifted flour
1 tsp. salt
1 tsp. baking soda
 $\frac{1}{2}$ tsp. cinnamon
1 tsp. ginger
1 egg, well beaten
1 cup molasses
1 cup sour milk or buttermilk
1 tbsp. melted shortening

Sift flour, salt, soda, cinnamon and ginger three times. Beat eggs, add molasses, sour milk and shortening, and mix well. Add sifted ingredients and blend. Roll out on floured board to $\frac{1}{4}$ inch thick. Cut with doughnut cutter. Fry in hot deep fat (370°) until brown, turn and brown other side. Drain on paper. Makes 3 dozen.

Kathryn Fischer
Driscoll, N. Dak.

NO BAKE CHERRY PIE

Graham Cracker Crust: Crush about 18 graham crackers and mix with $\frac{1}{4}$ cup butter and $\frac{1}{4}$ cup sugar and fill with following pie filling.

Cream one 8 oz. package cream cheese with $\frac{1}{2}$ cup powdered sugar and 1 tsp. vanilla. Fold this into $\frac{1}{2}$ pt. whipping cream. (You may use Dream whip instead of cream.) Pour into crust; sprinkle with few chopped nuts. Pour 1 can cherry pie filling over top. Chill overnight. Use a cake pan for this and cut in squares.

Mrs. Carl Sutheimer
Golden Valley, N. D.

YORKSHIRE PUDDING

1 cup sifted flour 2 eggs
1 cup milk $\frac{1}{2}$ tsp. salt

Twenty minutes before roast beef is done, make pudding batter by beating the

(continued next column)

YORKSHIRE PUDDING (cont.)

ingredients together with rotary beater until smooth. Heat 8" square pan in oven. Remove roast from oven. Spoon $\frac{1}{2}$ cup hot drippings into the pan. Increase oven temp. to 425°. Return roast to oven. Pour batter into pan with drippings. Bake 20 minutes. Remove roast and bake another 15-20 minutes while roast rests before carving. Cut pudding into squares and serve immediately with roast.

Mrs. Jonathan Liebelt
Aberdeen, S. Dak.

ENGLISH PRUNES

1 lb. prunes
4 cups strong black tea
Peel of $\frac{1}{2}$ orange, cut in strips
small piece of stick cinnamon
2 tbsp. sugar
 $\frac{1}{4}$ tsp. salt

Wash prunes and drain. Soak overnight, in tea. Add orange peel and stick cinnamon. Simmer 30 minutes. Add sugar and salt. Cook 5 min. longer. Chill and serve.

Mrs. Roland Rokusek
Elgin, N. Dak.

IPSWICH ALMOND PUDDING

$\frac{3}{4}$ pt. cream
 $1\frac{1}{2}$ oz. fresh white breadcrumbs
2 oz. granulated sugar
4 oz. ground almonds 3 eggs
4 drops almond essence butter & split almonds

Grease a 2-pt. ovenproof dish. Warm the cream and pour on breadcrumbs. Stir in sugar, ground almonds and essence. Beat one egg with 2 yolks and add. Whisk the remaining 2 egg whites till stiff and fold into the almond mixture. Pour into dish, dot with butter and a few split almonds. Bake in slow oven (325°) for about $1\frac{1}{2}$ hrs. Serve at once. Serves 4-6.

Mrs. James Stover
Bucyrus, N. Dak.

ENGLISH PLUM PUDDING

4 oz. almonds or walnuts
1 lb. currants 1 tsp. salt
1 lb. raisins 1 cup brown
1 lb. white raisins sugar
4 oz. candied peel 5 eggs
4 oz. candied cherries 2 tbsp. marmalade
8 oz. flour
8 oz. bread crumbs 1 tsp. vanilla
1 lb. suet Rind & juice
½ tsp. mixed spice of 1 lemon
½ tsp. cinnamon
2 tbsp. molasses (if dark pudding is desired)
(If almonds are used, blanch and chop.
I use walnuts instead.)

Chop the peel and cherries. Mix dry ingredients and fruit. Add beaten eggs, marmalade, lemon juice, vanilla, molasses and sugar with enough milk to make a very stiff consistency.

To boil: Pudding cloth should be heavy (a dishtowel weight). Rinse in hot water. Coat with flour, put pudding in and tie with plenty of room for pudding to expand.

Caution: Be sure the towel is well-floured as this keeps water from entering.

Boil for 5 hours. Serve with hard sauce.

Mrs. Edgar Vick
Sykeston, N. Dak.

SUET PUDDING

3½ cups sifted flour
½ cup sugar
1 cup raisins
1 cup finely chopped beef suet
2 eggs, beaten
1 cup sour milk or buttermilk
1 tsp. soda dissolved in a little hot water
¾ cup dark molasses
¼ cup syrup
1 tsp. cinnamon
½ tsp. salt

(continued next column)

SUET PUDDING (cont.)

Mix dry ingredients, flour, sugar, cinnamon and salt. Beat eggs and add syrup and molasses and then milk and soda mixture. Add dry ingredients to the egg and molasses mixture.

Grease two 1-pound coffee cans. Steam 2 or 3 hours in a roaster at 350°.

Sauce to pour over pudding:

4 tbsp. corn starch 1 cup sugar
4 cups boiling water 1 tsp. nutmeg
1 tsp. vanilla 2 tbsp. butter
1 tsp. salt
2 tsp. lemon extract

Mix together sugar, salt and corn starch, and nutmeg. Slowly add water. Mix & cook until thickened. Add vanilla, lemon extract and butter. Spoon pudding into bowls and pour the sauce over it.

Mrs. Wayne E. Carter
Route 1, Box 15
Glen Ullin, N. Dak.

ENGLISH PARSLEY SAUCE

(For potatoes, beans or peas or fried seafood)

2 tbsp. butter
2 tbsp. flour
1 cup meat stock; salt & pepper
2 egg yolks

Melt butter over low heat. Stir in flour until well blended. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in the meat stock and bring to boil for 1 min., stirring constantly. Blend in seasonings and 2 egg yolks, beaten).

Boil 1 minute and stir in ¼ cup of chopped parsley.

Mrs. J. Maershbecker
Menoken, N. Dak.

PASTIE

(When the Welch and Cornish miners came to this country, they brought the Pastie with them.)

$\frac{1}{4}$ cup lard
3 cups flour
1 tsp. salt
1 cup beef suet,
finely chopped
 $\frac{1}{2}$ cup water
(less 2 tablespoons)
2 small potatoes,
sliced thin
2 small turnips or carrots,
sliced thin
1 raw onion, chopped
1 lb. beef, diced
 $\frac{1}{2}$ lb. pork, diced

Cut lard into flour and salt with a pastry blender. Add suet and work into mixture. Add cold water to make soft dough, more moist than ordinary pastry dough.

Roll into large circle - place half on greased cookie sheet.

Place $\frac{1}{2}$ " layer of potatoes, season with salt and pepper, layer of turnips or carrots, layer of onion. Mix beef and pork and put on next. Dot with butter and more salt and pepper.

Fold other half over to form large tart; crimp edge and make four or five slits on top.

Bake at 400 degrees for $1\frac{1}{4}$ to $1\frac{1}{2}$ hrs.

Mrs. Bart Kane
Bismarck, N. Dak., 112 Ave. B. East

WASSAIL BOWL

2 qts. apple cider
2 cups sugar
2 tsp. whole allspice
2 tsp. whole cloves

(continued next column)

WASSAIL BOWL (cont.)

6 cinnamon sticks
1 qt. cranberry juice
1 pint orange juice
 $1\frac{1}{2}$ cups lemon juice

Combine cider and sugar in large saucepan. Tie allspice, cloves and cinnamon sticks together in porous cloth, add to cider. Cover. Simmer 15 minutes. Remove spices. Add remaining ingredients; simmer 10 minutes. Garnish with orange and lemon slices. Serve hot.

Jule Keller
Flasher, N. Dak.

LONDON RABBIT

2 tbsp. butter
1 lb. (4 cups) cheddar cheese,
grated
 $\frac{3}{4}$ cup beer
 $\frac{1}{2}$ tsp. salt
1 tsp. dry mustard
Dash of cayenne pepper
1 egg yolk
1 tsp. Worcestershire sauce

Use a chafing dish or double boiler with hot water underneath. Melt the butter in the top part and add the cheese. Stir occasionally until melted.

Stir in the beer, salt, mustard, cayenne pepper, and Worcestershire sauce until smooth.

Beat egg yolk in a bowl; gradually add a little of the cheese mixture, stirring steadily to prevent curdling. Pour back into cheese mixture. Stir until thickened, but do not let boil.

Serve on buttered toast or English muffins. Makes 4 to 6 servings.

Mary Lee Finneman
Golva, N. Dak.

FINNISH RECIPES

LIHAPYORYKAT (Meat Balls)

1 lb. minced meat
2 tbsp. butter or margarine
1 onion
 $\frac{1}{2}$ cup breadcrumbs
 $\frac{1}{2}$ cup cream
 $\frac{1}{2}$ cup water
1-2 tsp. salt
1 egg
white pepper

Soak the breadcrumbs in the cream and water. The minced meat can consist of a little pork or veal as well as beef. Mix the meat, finely chopped onion, bread crumbs and liquid, beaten egg and seasoning, until a mixture of smooth consistency is formed. The onion can be lightly browned before being added.

Shape the mixture into small balls on a dampened chopping board. Fry in butter, shaking the pan until each ball is browned evenly. The pan must not be too hot so as to allow the meat balls to cook through by the time they have browned. To permit movement, do not put too many in the pan at once. After each panful pour a little boiling water into the pan to make a stock.

When the meatballs are ready, brown 2-3 tbsp. flour in 1-2 tbsp. butter. Add the stock and cream to make a good, thick gravy and strain into a sauce-boat. Serve the meatballs hot for dinner, or cold and fairly small as a smorgasbord dish.

Mrs. Darrell Moon
Grand Forks, N. Dak.

CABBAGE ROLLS

1 head cabbage
Salted water
1 lb. lean ground beef
1 tsp. salt
 $\frac{1}{2}$ tsp. allspice

(continued next column)

CABBAGE ROLLS (cont.)

$\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup bread crumbs
1 cup cooked rice
4 tbsp. corn syrup

Remove core from cabbage and place in boiling water. Let stand and then peel off leaves. Combine meat, salt, allspice, milk, bread crumbs and rice. Spoon mixture on leaves and roll. Place rolls in greased casserole and drizzle with syrup. Bake covered at 400° for 15 minutes. Then cover with boiling water and bake uncovered for 1 hour at 350°. 6 servings

Mrs. Paul Schadeegg
Wannaska, Minn.

BASTI

Take about 1 lb. of bread dough, flatten out, put into greased 8 or 9 in. sq. pan. Pat in well, allowing edges of dough to hang over.

Fill pan with sliced potatoes, alternating layers with cut up or ground pork (lean), beef or some of both. Also add about $\frac{1}{3}$ cup chopped onion, $1\frac{1}{2}$ tsp. salt, pepper to taste and about a cup of rich milk. Pull the bread dough over top and seal. Bake about 4 hours in 350° oven. Set Basti pan in another larger pan filled with water. Cover both with aluminum foil. This keeps crust from drying out. This will serve about 4 or 5 and is a full meal in itself.

Fish can be used instead of meat.

Mrs. Art Seppanen
Braddock, N. Dak.

MEAT PIE

Pie dough: Mix together 3 cups flour, 1½ cups shortening, 1 tsp. baking powder, 1 tsp. salt and 1 egg beaten with 5 tbsp. water and 1 tbsp. vinegar. Roll this into rounds a bit larger than the pie pan to be used. Fit the crust loosely into the pan. Fill ½ of pan with a mixture of raw potatoes, diced, crumbled hamburger or small cubes of raw beef, onion, diced carrots and rutabaga if desired. Season to taste with salt & pepper. Fold crust over mixture and moisten edges. Seal. Cut a large steam vent in the crust and bake at 375° 1 hr.

During baking add a few tablespoons hot water with 1 tbsp. butter for each pastry. Pour into steam vent, 1 tbsp. at a time. Do this 3 times. Serve hot with catsup.

Mrs. T. W. Wrangham
409 1st St.
Bismarck, N. Dak.

FINNISH FLAT BREAD

Dissolve 1 pkg. yeast in 1/2 cup warm water. Measure 5 cups scalded milk, potato water or plain water in a large bowl, add 2 tsp. salt, and 2 tbsp. sugar. (Have liquid quite warm). Add 3 cups whole wheat flour, stir and let cool, allowing the dark flour to soak. Add yeast, beat well, add enough white flour to make quite soft dough.

Turn dough on floured board and knead well, greasing hands so dough won't stick. Let rise double in bulk; knead down and let it rise again. Divide into 3 portions and flatten each on a cookie sheet. Let rise and then poke down with table fork tines. Bake at 425 degrees for 1/2 hour or until golden brown.

Mrs. Lloyd Zander
409 1st St.
Bismarck, N. Dak.

FINNISH APPLE SUGAR CAKE

½ cup butter
1 cup sugar
2 eggs
2 cups all-purpose flour, sifted
1½ tsp. baking powder
½ tsp. salt
¾ cup coffee cream
3 or 4 med. apples, peeled, cored and sliced
3 tbsp. sugar
1 tsp. cinnamon

Thoroughly cream butter and sugar. Add eggs and beat well until light. Sift flour with baking powder and salt. Add alternately with cream. Mix until the batter is smooth. Pour into a well-greased 9x9 inch pan. Insert apple slices so that the outer edges are up. Sprinkle evenly with cinnamon-sugar mixture. Bake in preheated 350° oven for about 40-45 minutes. Test for doneness.

Mrs. Aro Lahti
Belden, N. Dak.

MARIA'S FINNISH COCOA CAKE

4 eggs, beaten
6 heaping tbsp. sugar
4 heaping tbsp. potato flour
2 heaping tbsp. cocoa
1 tsp. baking powder

Mix eggs and sugar until creamy. Combine flour, cocoa and baking powder. Add to eggs and sugar. Mix slowly by hand. Line a 9x13" pan with wax paper, buttered and lightly floured. Bake about 7-8 min. in about 325 degree oven. (Bake as jelly roll.)

Filling: Use a little more than half a slightly beaten egg, add some butter and sugar and cream these ingredients and spread on cake. Roll as for jelly roll. (Any other filling may be used).

Mrs. Raymond Jensen
622 North Ave.
Bismarck, N. Dak.

FRENCH RECIPES

FRENCH PASTRY

4 cups flour
3/4 cup lard or shortening
1 stick margarine or butter
1/2 tsp. salt
About 12 tbsp. water or milk

Mix like you would a pie crust. Roll out into two oblong crusts the same size. Place on the back of two cookie sheets and prick dough with a fork. Bake at 425° until light brown. Let cool on cookie sheets. Fill between crusts with your favorite cream filling. Ice top crust with a butter cream icing or a light glaze.

Mrs. Roy Seifert, Jr.
Virden, Ill.

JOSEPHINES

Pastry: 2 cups flour, 1 tsp. salt, 2/3 cup lard, 1/4 cup water.

Roll 1/8" thick and cut into 3x2 oblongs. Place on baking sheet. Prick. Bake in very hot oven (475°) until light brown (8-10 min.) Just before serving spread tops of half the oblongs with confectioners sugar icing, then sprinkle with chopped nuts. Put oblongs together in pairs with chilled Vanilla Cream Filling as for pie filling. Yields 12.

Josephine Hartman
314 1st St. S. W.
Dickinson, N. Dak.

PUMPKIN BREAD

2/3 cup shortening
2 2/3 cups sugar
4 eggs, beaten
1-1 lb. can pumpkin or 2 cups
2/3 cup of water
3 1/3 cups flour
1/2 tsp. baking powder
2 tsp. soda
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp. ground cloves
1 cup chopped walnuts
1 2/3 cup seedless raisins or dates, chopped
(continued next column)

PUMPKIN BREAD (cont.)

Cream shortening and sugar. Add beaten eggs and pumpkin. Add flour sifted with baking powder, soda, salt and spices, alternately with water and beat. Add nuts and raisins or dates. Pour in grease and floured bread pans -2 large or 3 small. Bake 1 hour at 350 degrees. Wrap in waxed paper when cool.

Mrs. Max Graf
New Salem, N. Dak.

FRENCH PANCAKES

1 cup sifted all purpose flour
1/4 cup powdered sugar
1/2 tsp. salt
1 cup milk
2 eggs

Sift dry ingredients; add milk, stir til smooth. Add eggs and beat thoroughly. Pour a small amount (1/4 cup) of batter into fry pan. Tilt pan around several times so batter spreads as thin as possible. Turn pancakes when lightly browned on bottom, approx. 1 min. Brown lightly on other side. Spread with jelly and roll. Makes about 7 or 8 pancakes.

Mrs. Ernest A. Bailey
682 9th Ave. W.
Dickinson, N. Dak.

FRENCH PANCAKES

1 1/3 cups flour	1 1/3 cups milk
1/8 tsp. salt	3 eggs
1 tbsp. sugar	

Beat eggs, add 1/3 of milk, then dry ingredients; mix well, add balance of milk slowly and stir. Make sure there are no lumps in batter. Fry on a 6" fry pan slightly greased using 3 tbsp. of batter to cover entire pan. Pancakes must be very thin. Add more milk if too thick. Both sides should be lightly browned. Serve with butter and syrup or butter and sugar.

Mrs. Maurice E. Plaisance
Plentywood, Mont.

FRENCH BREAD

1½ cups warm water (110° to 115)

1 pkg. active dry yeast

1½ tsp. salt

3 tbsp. soft shortening

4 cups sifted flour

When dough is ready for shaping, shape in an oblong roll 15x10, roll up tightly toward you beginning with wide side. Seal edges by pinching together. With a hand on each end, roll gently back and forth to lengthen loaf and taper ends. Place it diagonally on lightly greased cornmeal sprinkled baking sheet. Make ¼" slashes in dough at 2" intervals or one slash lengthwise. Brush top with cold water, let stand uncovered about 1½ hr. Brush again and bake at 375° for 20 min. Then remove from oven and brush with egg white for a glaze - bake 25 minutes longer.

For egg white glaze:

1 unbeaten egg white; 2 tbsp. water

Brush over bread

Mrs. Simon Moser

Pollock, S. Dak.

CRUSTY FRENCH BREAD (makes 3 loaves)

Combine in large mixing bowl:

1 tbsp. shortening

1 tbsp. salt

1 tbsp. sugar

1 cup boiling water

Add 1 cup cold water and cool to lukewarm. Blend in 1 packet yeast and let stand 5 min. Add 5 to 5½ cups all-purpose flour gradually to form a stiff dough, mixing well after each addition. Knead on floured surface until smooth, about 5 min. Place in greased bowl, cover, and let rise until doubled (about 1½ hours). Shape into loaves and place on greased baking sheet. Let rise until light, about 1 hour. Brush with slightly beaten egg white and sprinkle with sesame or poppy seeds. Make diagonal slashes, if desired. Bake at 425° for 15- to 30 min., until golden brown, then at 350° for 30 min.

Mrs. Curtis Schuler

Streeter, N. Dak.

FRENCH BREAD

(Golden, long loaves with crackly-crisp crust. The result is worth your time.)

1 tbsp. shortening

1 tbsp. salt

2 tsp. sugar

2 cups water

1 pkg. granular or compressed yeast

6 cups sifted flour (about)

cornmeal

Pur shortening, salt and sugar into large mixing bowl. Add 1 cup boiling water; cool to lukewarm by adding 1 cup cold water. Sprinkle granular yeast over 1/4 cup warm (110) water or crumble compressed yeast into 1/4 cup lukewarm (85) water. Subtract this amount of water from liquid in recipe. -- Add flour in thirds; mix thoroughly until dough begins to leave sides of bowl. Turn out on lightly floured board and knead until dough is smooth, elastic and does not stick to board. Add more flour if needed.

Place in greased bowl, turning once to bring greased side up. Cover and let rise in warm place (85-90) until doubled, about 1 1/2 hours. Punch down and let rise again until almost double, about 1 hr. -- Turn out on lightly floured board and divide in half. Roll each half into 15x12" rectangle. Wind up tightly toward you, beginning with wide side. Seal edges by pinching together. Place rolls diagonally on greased baking sheets lightly sprinkled with cornmeal. Let rise until doubled, about 1 hour.

Brush tops with cold water. Cut with scissors or knife to make 1 to 2 lengthwise or several diagonal ¼" cuts across tops of loaves.

Set pan of boiling water in oven. Bake in hot oven (400) 15 min. Remove from oven and brush again with water. Reduce temperature to 350 and bake 35 to 40 min. or until golden brown. Brush the third time with cold water and bake 2 to 3 min. longer. Makes 2 loaves.

Estelle Logasse

R. 1, Box 84

Rolla, N. Dak.

CREPES SUZETTE

Beat 3 eggs. Add 1 cup milk, 1 tsp. salt, 3 tbsps. sugar and $\frac{1}{2}$ cup flour. Melt 3 tbsps. fat in a frying pan and add to above mixture. Fry.
(We like them with butter and sugar - either brown or granulated, or powdered. Fruit and whipped cream may also be used.

Sonja Lee
914 3rd Ave. N.
New Rockford, N. Dak.

FRENCH APPLE DESSERT

2 eggs
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup sifted flour
1 tsp. baking powder
 $\frac{1}{2}$ tsp. ea. nutmeg and cinnamon
 $\frac{1}{4}$ tsp. salt
2 tsp. vanilla
1 cup finely chopped nuts
2 cups pared apples, finely chopped
 $\frac{1}{2}$ cup heavy cream, whipped

Beat eggs till light. Sift dry ingredients together and add to eggs along with vanilla, nuts and apples and mix well. Pour in an ungreased pie pan. Bake at 350° for 25 to 30 minutes. Cool. Serve with the whipped cream.

Karen Ulrich
Box 136, Fallon, Mont.

FRENCH ALMOND MERINGUES

Preheat oven to 350°. Melt over hot (not boiling water, 1 6 oz. pkg. (1 c.) Nestle's Semi-Sweet Chocolate Morsels. Remove from water. Cool approx. 5 min.

Combine and beat till stiff but not dry, 3 egg whites, $\frac{1}{2}$ tsp. vanilla. Beat in gradually till very stiff, 1 c. sugar. Fold in $\frac{1}{3}$ cup blanched almonds, finely chopped. Drop by teaspoons on greased cookie sheet. Bake at 350° for 10-20 minutes. Yields, 4 dozen.

Susan Schwalbe
Center, N. Dak.

FRENCH LACE PIE

$\frac{1}{2}$ cup butter
 $\frac{3}{4}$ cup sugar
Cream well and blend in 1 sq. chocolate, melted and cooled. Add one at a time, 2 eggs and beat 5 minutes after each egg.

Soak: 1 pkg. gelatin in $\frac{1}{4}$ cup cold water for 5 min. Then dissolve over hot water (Not too hot, now).

Blend into above, pour into baked crust, chill 2 hrs, top with whipped cream and serve.

Mrs. Einard Juhala
Wilton, N. Dak.

FRENCH CHOCOLATE CAKE

$\frac{1}{2}$ cup cocoa	1 tsp. soda
$\frac{3}{4}$ cup boiling water	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ cup sour milk
$1\frac{1}{2}$ cups sugar	3 egg whites,
3 egg yolks	beaten stiff
2 cups cake flour	1 tsp. vanilla

Dissolve cocoa in boiling water and let cool. Cream shortening and sugar, add egg yolks and cocoa mixture and mix well. Sift dry ingredients, add alternately with sour milk. Fold in egg whites, then add vanilla. Pour in two 8-inch square layer cake pans and bake in mod. oven, 350 degrees, 25 to 30 minutes.

Lucille Stelter
1012 N. 7th St., Bismarck, N. Dak.

FRENCH DOUGHNUTS

$\frac{1}{2}$ cup butter
1 cup boiling water
1 cup flour - 4 eggs

Bring water and butter to a boil. Add flour and mix thoroughly over direct heat, until it leaves sides of pan. Remove and add eggs one at a time, beating well after each and lastly beat until glaze disappears. Drop from tsp. into hot lard, 350° until lite brown. Drain on paper and roll in powdered sugar.

Mrs. Frank Messer
Richardton, N. Dak.

POT-ROASTED VEAL RUMP

About 4 pounds veal rump
3 tbsp. butter or margarine
Salt & freshly ground pepper
1 carrot sliced
2 small onions, sliced
3 sprigs of parsley
Pinch of thyme leaves
1 small bay leaf
2 cups chicken broth
2 tbsp. flour
1 can (4 oz) sliced mushrooms

Brown meat on all sides in the butter in large heavy kettle. Season with salt and pepper. Add remaining ingredients except last two and bring to boil. Cover and simmer, turning several times and basting with liquid, $2\frac{1}{2}$ hours, or until fork tender. Remove meat to platter and keep hot. Strain liquid, skim off fat and thicken with the flour mixed with a little cold water. Add mushrooms and simmer a few minutes. Add salt & pepper if needed, and serve with the veal. Makes 6 to 8 servings.

Mrs. Harold Weischedel
R.1, Box 34
Agar, S. Dak.

BOEUF A LA MODE

$\frac{1}{2}$ cup bacon drippings
4 or 5# rump roast of beef
1 garlic clove, crushed (optional)
 $2\frac{1}{2}$ cups dry red wine
 $\frac{1}{2}$ cup water
2 chicken bouillon cubes
1 tsp. tobasco
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. thyme
 $\frac{1}{4}$ tsp. tarragon
6 celery tops - 1 bay leaf - 12 small
carrots - 12 small white onions, $\frac{1}{2}$ #
(quartered) mushrooms

Heat fat in deep heavy pot, brown meat on all sides. Pour off most of fat. Saute garlic in remaining fat, add wine, water, bouillon cubes, tobasco, nutmeg, celery tops and bay leaf. Cover. Simmer 3 hours, turning meat occasionally. Strain liquid, skim off fat, add carrots and onions;

(continued next column)

BOEUF A LA MODE (cont.)

Cover; simmer about 30 minutes longer. Add mushrooms, cook 5 minutes. Place meat on serving platter; arrange vegetables around meat. Thicken gravy with flour, using 1 tbsp. flour for each cup of liquid. Serve over meat or in gravy boat.

Evangeline Kurth
Goodrich, N. Dak.

TURKISH ONIONS (serves 4-6)

$\frac{1}{2}$ cup olive oil
1 pound can tomatoes, stewed (2 cups)
1 pound small white onions, peeled
 $\frac{1}{3}$ cup white raisins
 $1\frac{1}{2}$ tsps. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ tsp. oregano
Heat oil in saucepan; add onions and saute 5 min., stirring occasionally. Combine remaining ingredients, bring to a boil, cover and simmer 1 hr., removing the cover for last 10 min. Pour into a 1 qt. container and chill thoroughly.

Mrs. Gust Spier
Napoleon, N. Dak.

SAVORY GOOSE WITH SAUCE

Take 1 fat goose. Cook 3 hours in salted water. Add all kinds of vegetables the last hour.

When the goose has been thoroughly cooked take it off the fire and let it cool. Cut it in pieces about 4 to 5 inches square. Dip these pieces in well beaten egg, then in bread crumbs. Let these roast in fresh butter till nicely brown.

Blend in 1 tbsp. flour with butter. Add clove of garlic, finely chopped pepper and salt, one tsp. of nutmeg and moisten with $1\frac{1}{2}$ cups of sweet cream.

Cook until thick. This gravy must be well mixed. Pour over pieces of hot goose and serve.

Mrs. Donna Bommelman
Lansford, N. Dak.

PUTE

1½ lbs. ground pork
½ lb. pork liver, ground
3 cloves of garlic, chopped fine or pressed
Small bunch of thyme & parsley; tie with string
Whole onion
Salt & pepper to taste
½ cup water

Grind pork and liver and mix well. Add garlic & bunch of thyme and parsley, onion, salt, pepper and water. Mix well and bake in a crock type bowl or baking dish. When done grease comes to the top and can be spooned off. Bake 1½ hrs. at 350°. This is served with baked potatoes and makes an excellent sandwich as left-over.

Mrs. Jim Dubois
Thayer, Ill.

CREME VICHYSSEOISE (Soup - serves six)

4 leeks or 1½ cups minced onion
3 cups sliced, pared potatoes
3 cups boiling water
3 chicken bouillon cubes
3 tbsp. butter or margarine
1 cup cream
1 cup milk
1 tsp salt
½ tsp. pepper
2 tbsp. chives ¼ tsp. curry powder
½ tsp. paprika crackers

Cut into fine pieces leeks (or onions) and 3" of green tops. Cook with potatoes in boiling water, covered, until very tender-40 min. Press without draining through fine seive into double boiler. Add the bouillon cubes, butter, cream, milk, salt and pepper. Mix well. Reheat to serve hot. Or serve very cold. Top with chives and paprika, ¼ tsp. curry powder. Serve with crackers.

Mrs. Alfred Hoover
Moffit, N. Dak.

SALAD NICOISE

¼ head lettuce	3 hard-cooked eggs
½ cup salad oil	½ cucumber, sliced
½ cup vinegar	2 stalks celery, sliced
salt & pepper to taste	1 sm. jar green olives
1 sm. jar green olives	2 tomatoes, quartered
1 can sliced potatoes	
1 small jar sliced beets	

Arrange lettuce leaves in bottom of large salad bowl. Combine oil, vinegar and seasonings. Arrange remaining ingredients in separate layers on top of lettuce. Pour dressing over salad immediately before serving. 6-8 servings.

Mrs. Arnold Hueske
Richardton, N. Dak.

FRENCH VANILLA ICE CREAM

1 pint milk	2 eggs
1 pint cream	1 tsp. flour
1 cup sugar	¼ tsp. salt
2 tsp. vanilla	

Mix sugar, flour and salt. Stir into milk. Mix with well-beaten eggs. Add cream & flavoring. Freeze in a hand or automatic freezer.

Annie C. Walker
Cartwright, N. Dak.

BASIC FRENCH DRESSING

1 cup Mazola Corn Oil
1/3 to 1/2 cup vinegar
1 to 3 tbsp. sugar
½ tsp. paprika
½ tsp. dry mustard
1 clove garlic
1½ tsp. salt

Measure all ingredients into a bottle or jar. Cover tightly and shake well. Chill several hours, then remove garlic. Shake thoroughly before serving. Makes 1 1/3 to 1½ cups.

Zesty Dressing: Add 2 tbsp. catsup, 1 tsp. Worcestershire sauce and 1 tbsp. lemon juice.

Mrs. Harry Strong
Osnabrock, N. Dak.

GERMAN RECIPES

RAISEN CAKE

Boil 1 cup raisens. Use enough water so you have 1 cup water after cooking.

2½ cups flour
2 tsp. cinnamon
½ teaspoon cloves
1½ cups white sugar
1 tsp. nutmeg
1 tsp. soda

Mix well. Make a hole in center of batter; put in 1 cup of shortening, 3 egg yolks (keep egg whites) ½ tsp. salt, Add the raisens and water. Then blend in beaten egg whites. Bake at 350° for 30-35 min.

Mrs. C. L. Spiker
207 S. 16th St., Fargo, N. D.

GERMAN SWEET CHOCOLATE CAKE

1 pkg. (4-oz) Baker's German sweet chocolate
½ cup boiling water
1 cup butter or margarine
2 cups sugar
4 egg yolks, unbeaten
1 tsp. vanilla
2½ cups sifted Swans Down Cake Flour
½ tsp. salt
1 tsp. baking soda
1 cup buttermilk
4 egg whites, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, and beat well after each. Add melted chocolate and vanilla. Mix well. Sift together flour, salt and soda. Add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten egg whites. Pour into three 8 or 9" layer pans, lined on bottoms with paper. Bake at 350° for 30 to 40 min. Cool. Frost tops only.

Coconut-Pecan Frosting:

Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, ½ cup butter or margarine, 1 tsp. vanilla. Cook and stir over medium heat until thickened. About 12 min. Add 1 1/3 cups Baker's Angel Flakes coconut and 1 cup chopped pecans. Beat until thick
(continued next column)

GERMAN CHOCOLATE CAKE (cont.)

enough to spread. Makes 2 ½ cups.

Marilyn Trautman
Artas, S. Dak.

BLACK PEPPER SPICE CAKE

This is a german recipe - a very old one.

1½ cups cake flour 1/8 tsp. black pepper
1 tsp. baking pwdr 1 cup sugar
1 tsp. salt 3/4 cup brown sugar
3/4 cup shortening 1 tsp. vanilla
3/4 tsp. soda 3 eggs
3/4 tsp. cloves 1 cup sour milk
3/4 tsp. cinnamon

Sift together the three first ingredients and set aside. Mix shortening with soda and spices until fluffy. Blend in white and brown sugar and vanilla. Beat in eggs one at a time. Stir in 1/3 of the flour mixture and milk; then add rest of the flour and milk. Put in 3 round 9" cake pans. Bake at 375° for 25-30 min. When baked, cool 10 min. then turn out on wire rack. When cool frost with white foamy frosting.

Mrs. Helen Rambur
Carson, N. Dak.

SAUERKRAUT CAKE

2/3 cups butter
1½ cups sugar
Cream together and add 3 eggs, one at a time. Beat after each, then add 1 cup water with 1 tsp. vanilla. Add 2½ cups flour, 1 tsp. baking powder, 1 tsp. soda and pinch of salt.

Stir in 2/3 cup rinsed and drained sauerkraut, chopped. Bake for 30 minutes at 350°. The cake stays very moist and the sauerkraut tastes like coconut.

(Cake may be frosted.)

Mrs. Jacob Weber
Linton, N. Dak.

CARROT LOAF CAKE

2 cups sugar
2 cups flour
1 tsp. cinnamon
2 tsp. baking powder
1 tsp. salt
sift these ingredients together

Add: 1 cup cooking oil, 4 eggs unbeaten, and blend well. Then add 3 cups of shredded carrots and 1 cup raisins and 1 cup nuts. Bake in a large loaf pan at 350 degrees from 35 to 45 minutes. Use your favorite frosting. Also very good without frosting.

Mrs. Walter Fandrich
Manfred, N. Dak.

GERMAN SOUR CREAM RAISIN CAKE

1 cup sour cream	1 cup raisins,
1 cup sugar	chopped
2 eggs	1 tsp. cinnamon
2 cups flour	1 tsp. nutmeg
1 tsp. soda	$\frac{1}{2}$ tsp. cloves
$\frac{1}{2}$ tsp. salt	1 tsp. vanilla

Mix sugar with sour cream and add beaten egg yolks. Mix and sift flour, salt and spices and combine with creamed mixture. Add chopped raisins and fold in stiffly beaten egg whites. Bake in moderate oven. Frost with brown sugar frosting.

Mrs. Emma Bickel
Glen Ullin, N. Dak.

FAVORITE GERMAN SPICE CAKE

$1\frac{1}{2}$ cups sugar	1 tsp. cinnamon
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ tsp. cloves
3 eggs	1 tsp. nutmeg
1 cup sour milk	$\frac{1}{2}$ tsp. salt
1 tsp. soda	$1\frac{1}{2}$ cups raisins
$2\frac{1}{2}$ cups flour	1 cup nuts

Mix in order given and frost with peanut butter frosting. (Take $1\frac{1}{2}$ cups powdered sugar and 3 tbsp. peanut butter and add enough milk to spreading consistency. Add 1 tsp. vanilla.)

Mrs. Florian Frank
1108 Sunny Road
Mandan, North Dakota

GERMAN APPLE CAKE

$\frac{1}{2}$ cup sugar
1 tbsp. butter
1 cup flour
1 egg
 $\frac{3}{4}$ cup milk
1 tsp. baking powder

Mix above ingredients and put in 8x8 pan. On top of batter in pan, arrange thinly sliced apples to cover entire batter. Sprinkle with $\frac{1}{4}$ cup sugar and 1 tsp. cinnamon mixed. Bake at 350 degrees for 35-40 minutes. Serve warm with cream.

Isabelle Krueger
407 $\frac{1}{2}$ 4th St. N. W., Mandan, N. Dak.

BRAZIL NUT CAKE

2 pounds unshelled (one pound shelled) Brazil nuts. If using unshelled nuts put them in cold water and bring to boil and boil for 3 minutes. Drain and cover with cold water for easy cracking of shells.

Put 1 pound pitted dates and 18 oz. jar or 1 cup maraschino cherries in large bowl.

Sift $\frac{3}{4}$ cup flour, $\frac{1}{2}$ tsp. baking powder, 1 tsp. salt over nuts and fruit. Mix well until all is coated.

Beat 3 eggs till foamy and add 1 tsp. vanilla; stir into the rest until well mixed. Put into greased and waxed pan $9\frac{1}{2} \times 5\frac{1}{2} \times 2\frac{1}{2}$ " in slow oven (300°) 1 hour and 45 min. Cake must be cooled before slicing.

Mrs. Sam Kostenko
Butte, N. Dak.

GERMAN PIE CRUST

3 cups flour	5 tbsp. cool water
1 cup lard	1 tbsp. vinegar
$\frac{1}{2}$ tsp. salt	1 egg

Combine flour, lard and salt. Mix well. In another bowl, mix water, vinegar & egg. Combine mixture, mix lightly with fork. Yields 4 single pie crusts. You can roll this out several times and it still comes out tender and flaky.

Mrs. Tom Kuntz
Carson, N. Dak.

UGAR KUCHEN

1 cup shortening or butter
1 cup sugar
1 cups sweet cream
1 tsp. salt
2 egg yolks
½ tsp. soda
½ cups flour

Mix in order given, roll out to size of cookie sheet. Place in cookie sheet. Prick with fork, brush with melted butter and sprinkle with topping. Bake in moderate oven until golden crust, time depending on thickness of dough.

Topping:
About 15 graham or vanilla wafers crushed.
Mix with four cups of sugar and about ¾ tsp. cinnamon, vanilla or anise flavor to suit your taste.

Mrs. Jack Y. Leingang
P. O. Box 26
St. Anthony, N. D.

GERMAN TWISTS

1 cup shortening
1 cup sour cream
1 cake yeast
2 eggs
3½ cups of flour
1 tsp. salt

Mix and let rise in refrigerator for 2 hours. Take out and put 1/2 cup sugar on bread board. Put dough on this, roll out and spread 1½ cups sugar on dough; then add ½ cup chopped walnuts. Fold the dough and roll again. Fold and roll again, then cut in strips 1" wide and 5" long. Twist and let rise a few minutes in a greased pan.

Bake in a 350 degree oven until light brown.

Kathy Marty
Halliday, N. D.

SAUERKRAUT BUNS

Fry 1 lb. Hamburger with med. onion. Add 1 can drained sauerkraut. Heat and then set aside to cool.

Take a piece of bread dough and roll out; add one tbsp. of mixture, pinch ends and place on cookie sheet and bake 350 degrees until brown. Can use frozen bread dough.

Mrs. Floyd Bitz
Moffit, N. Dak.

KRAUT BERACH

1 Fleischmann's yeast
2½ cups warm water
½ cup sugar
1 tbsp. salt, level
½ cup shortening
6½ cups flour, sifted

Mix first 5 ingredients; add flour. Let dough rise 1 hour. Shape into bun size; roll out into circle; fill with filling about 2 tbsp. each; pinch shut. Let rise ½ hour. Bake at 400 degrees about 30 min.

Filling:

Fry 1 lb. hamburger, 1 large onion lightly. Add 1 pint sourkraut, 1 cup cooked rice, 1 tsp. black pepper, salt to taste.

Mrs. Emil Erdman
Box 74, Golden Valley, N. Dak.

PICKLED DUCKS OR PHEASANT

Roast ducks or pheasant until done. Remove meat from bones in small pieces.

Put in wide mouthed jar. Cook:

1 cup sugar
1 cup vinegar
1 to 2 cups water
1 tsp. of pickling spice

Boil and pour over duck or pheasant.
(Recipe can also be used for fish.)

Mrs. Hazel Gregerson
Route 1
Webster, S. Dak.

MOTHER'S DOUGHNUTS

Mix in order given:

6 eggs
1½ cups sugar
2 cups sweet cream
1 cup milk
1 tbsp. lemon extract
1 tsp. salt
4 tsp. baking powder
9 cups flour

Add salt & baking powder to flour and mix all together. Press out on a well-floured board and cut with doughnut cutter. Be careful not to work in too much flour while cutting dough. Deep fry until golden brown.

Mrs. Herman Ohlhauser
Hazelton, N. Dak.

GERMAN MINCE PIE

2 lbs. lean beef - boil until tender.
When cold, chop fine.
1 lb. beef suet, chopped fine
5 lbs. pared apples, chopped
2 lbs. dark raisins, chopped
1 lb. light raisins
2 lbs. currants, mashed & picked over
¾ lb. citron, cut up fine
2 tbsp. cinnamon 1 tbsp. allspice
1 tbsp. nutmeg 2½ lbs. brown
1 tbsp. cloves sugar
2 tbsp. mace 1 qt. cider
1 tbsp. salt 1 pt. brandy

Made in this fashion it will keep all winter in a closed jar and stored in a cool place.

Mrs. Rolland Bear
Route 2, Box 183
Milbank, S. Dak.

SCHMON

1 ¾ cup milk 3 tbsp. melted butter
dash of salt 4 stiffly beaten egg
1½ cups flour whites
4 egg yolks 4 tbsp. butter for
½ cup sugar frying

Stir milk and flour until smooth. Add egg yolks, sugar, salt, melted butter and

(continued next column)

(SCHMON - continued)

egg whites and mix lightly. Melt the butter in pan for frying. Pour in batter 1 inch high; fry both sides until slightly yellow, cut up in small pieces with 2 forks and sprinkle with powdered sugar. Put on serving plate. Repeat until dough is used up. Serve warm.

SANDIES

Preheat oven to 300 degrees. Combine and blend well:

¾ cup butter, softened
1 tsp. vanilla
1 tbsp. water
⅓ cup sugar
⅛ tsp. salt
2 cups sifted cake flour
1 cup toasted pecans, coarsely chopped
1 6-oz. package (1 cup) Nestle's Semi-Sweet Chocolate morsels

Form in 1" balls. Place on ungreased cookie sheet. Bake at 300° for 30 minutes. Roll while warm in granulated or sifted confectioner's sugar. Approx. 5 dozen.

(The above two recipes did not have a name on them.)

OLD FASHIONED MOLASSES COOKIES

1 cup oil 1 cup sugar
2 eggs 1 cup molasses
4 cups flour 1 tsp. salt
½ tsp. ginger 1 tsp. soda
½ tsp. cinnamon ½ cup chopped nuts

Mix well. Chill in refrigerator for several hours or overnight. Roll in waxed paper and cut in slices. Place on an ungreased cookie sheet. Bake at 375° for 10-15 minutes.

Mrs. Roy E. Wiles
P. O. Box 54, Elgin, N. Dak.

SCHLITZ KUCHLA

2 eggs, beat well and add ½ cup sugar; beat well and add ¾ cup cream, vanilla, 2 tsp. baking powder sifted with enough flour for a soft dough. Roll to ¼" thick. Cut into squares with 3 slits in center. Fry in deep fat or salad oil.

Mrs. Helen Bertech, Isabel, S. Dak.

GERMAN HOLIDAY COOKIES

2 cups sugar
1½ cups honey
½ cup shortening

Bring to boiling point. Cool. Add 3 eggs, well beaten, ¾ cup real strong cold coffee, flour to make a soft rolling dough (7 cups); 1½ tsp. baking soda, ½ tsp. cinnamon, 1 tsp. baking powder, ½ tsp. cloves, ½ tsp. black pepper, 1 tsp. allspice, 1 tsp. star anise. Bake at 375° for 10-12 minutes. Then dampen with water and powdered sugar. Then shake in dry powdered sugar. About 140.

Mrs. Herman Oestrich, Jr.
Hannover, N. Dak.

WASSER KIPPEL

1 cake yeast softened in ½ cup warm milk.
1 cup egg yolks, 1 cup warm lard, 1 cup sweet cream, pinch of salt, enough flour for soft dough.

Beat well and knead. Place in cloth bag and set into pan of water overnight. In the morning pinch off bits of dough; roll in sugar and chopped nuts. Place in greased pan. Let rise and bake in mod. oven until golden.

Mrs. Frank Messer
Richardton, N. Dak.

GERMAN SOUR CREAM COOKIES

½ cup butter
1½ cups brown sugar
2 eggs, beaten
1 cup sour cream
½ tsp. soda mixed into the sour cream
Pinch of salt
1 tsp. vanilla
2½ cups sifted flour

Mix and drop on greased pan. Bake 10-12 minutes at 350°.

Frosting: 2 tbsp. butter, a little hot water, 1 tsp. vanilla, 1½ cups powdered sugar. Melt butter, add hot water and vanilla. Add powdered sugar. Mix well and frost cookies.

Mrs. Christ Stevahn
Box 113, Elgin, N. Dak.

GERMAN BLIDCHINDA

Cut pumpkin fine or run through a meat chopper.

3 qts. raw pumpkin
Add 1 cup sugar
1 tsp. salt
½ tsp. cinnamon
½ tsp. allspice
1 heaping tbsp. flour

Make a pie crust or bread dough and roll out thin and put pumpkin mixture in between. I use a large cake pan. Bake in mod. hot oven until done. Cut like bars.

Mrs. George Buchholtz
Baldwin, N. Dak.

GERMAN CHEESE CAKE

Crust: 16 double graham crackers, rolled.
Add 1 cup sugar and ½ cup butter and cinnamon.

Filling: 4 eggs, beaten well, 1 cup sugar, 1 cup sweet cream, ½ cup flour, 2½ cups dry cottage cheese, 1 tsp. vanilla

Mix all together and pour over crust, saving some of the crust for the top. Bake at 350° for 1 hour or until a toothpick inserted in center comes out clean.

Mrs. Joe Eckroth
Flasher, N. Dak.

CHERRY MOUSSE (German Fruit-Soup Dessert)

1 qt. canned cherries
2 qts. water
1 cup sugar
1 cup sweet cream
4 round tbsp. flour

Cook cherries and water 10 minutes. Combine sugar, flour, and cream. Add to the cherries and cook until thickened. Serve hot or cold.

Mrs. David Muscha
500, 10th St. N.E.
Minot, N. Dak.

OB'L PUFFERS (Apple Fritters)

1 cup flour, sifted
1½ tsp. baking powder
3 tbsp. confectioner's sugar
¼ tsp. salt
1/3 cup milk
1 egg, well beaten
2 med. tart apples, thinly sliced

Sift dry ingredients into a bowl. Stir in milk into the eggs, add to dry ingredients and mix well. Mix in the apples. Drop batter by spoonfulls into deep fat, heated to 365° and fry about 3 minutes. Turn fritters during frying. Drain on absorbent paper. Makes 1½ doz.

Mrs. Ella Koskela
703 Country Side Trailer Court
Fargo, N. Dak.

ANIS PLATCHEN (German Christmas Cookies)

2 cups sugar ½ tsp. baking powder
4 eggs, separated 1 tsp. anise flavor-
2 cups flour ing, or 6 drops
 anise oil

With electric mixer beat egg yolk 5 min. Beat egg whites 5 min., add sugar gradually, then beat 2 min. longer. Fold in egg yolks. Add flour, sifted with baking powder, very gradually. Then add anise, beat 5 min. longer. Drop by spoonfuls on a well-greased cookie sheet. Let stand overnight or at least 8 hours. Do not disturb or move. In morning bake in 300° oven for about 15 min. until lightly browned on bottom. These Anise Drops will be light in color with appearance of having been frosted. They are most attractive when they are about 1½ to 2" in diameter.

Mrs. Nathaniel Kapp
Steele, N. Dak.

OATMEAL COOKIES

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs, beaten
½ cup nuts
1½ cups flour
1 tsp. soda - 1 tsp. salt
3 cups Oatmeal

OATMEAL COOKIES (continued)

Mix in order given. You may add chocolate chips or butternut chips. Bake in moderate oven on greased cookie sheet until golden brown.

Mrs. L. J. Berreth
Driscoll, N. Dak.

ICICLES

1 cup sour cream
1 pkg. dry yeast
1 cup shortening (lard and butter)
4 eggs
2 tbsp. sugar
Pinch of salt

Soak yeast in 1/2 cup lukewarm water. Mix all other ingredients, then add yeast and enough flour to make a soft dough. Put dough in a cloth sack or tie in a cloth. Place cloth with dough in it in ice water for two hours. Take out, pinch off dough size of egg (use flour if sticky) and roll between hands until about 8 inches long and tie in a knot. Roll in sugar. Place on greased tin and bake in hot oven till brown. These need not raise before baking.

Mrs. Lulu B. Fandrick
110 E. Third Ave.,
Turtle Lake, N. Dak.

SPRINGLES

4 eggs, beat ½ hour. Add 3½ cups powdered sugar, beat for 3 minutes. Add butter size of walnut, melted; 3 cups flour; 1 tsp. baking powder, ¼ tsp. salt and ½ tsp. anise oil (or 1 tsp. Anise Seed).

Mix in rotation and refrigerate 3-4 hrs. Roll and cut and place in cookie pans, slightly greased. Leave stand 4 to 5 hours. Bake at 325° for 10-12 minutes.

Mrs. Emil Lennie
Box 167, New Salem, N. Dak.

APPLE STRUDEL

- 2½ cups flour
- 1½ cups, plus 1 tbsp. sugar
- 1 tsp. salt
- 1 cup shortening
- 2 egg yolks
- Milk
- 1½ cups crumbled corn flakes
- 8 to 10 pared apples, sliced thin
- 1 tsp. cinnamon
- 2 egg whites

Sift together flour, 1 tbsp. sugar and salt; cut in shortening. Put egg yolks in measuring cup and add enough milk to make 2/3 cup liquid. Roll out ½ of dough to fit a 12x15" cookie sheet. Sprinkle corn flakes over dough. To the apples add cinnamon and 1½ cups sugar. Place apples over corn flakes, roll out remaining dough to cover cookie sheet. Pinch edges of crust together. Beat egg whites until frothy; spread over top with pastry brush. Bake in 400° oven for 10 minutes or until brown. Reduce heat and bake at 350° for 45 minutes. Remove from oven and drizzle powdered sugar frosting over top.

Mrs. Charles C. Rau
Napoleon, N. Dak.

STREUSEL-FILLED COFFEE CAKE

- 3/4 cup sugar
- 1 egg
- 1½ cups sifted flour
- ½ tsp. salt
- ½ cup shortening
- ½ cup milk
- 2 tsp. bkg. pwdr

Heat oven. Mix shortening with sugar and egg. Stir in milk. Add dry ingredients. Spread half of batter quite thin in greased 13" pan. Slice peaches or apples on the batter. Drop remaining batter by spoonfuls on fruit. Sprinkle with streusel mixture of ½ c. brown or white sugar, 2 tbsp. butter, melted, 2 tbsp. flour, 1/2 cup chopped nuts and some cinnamon if preferred. Bake about 25 min. at 375 degrees. Dribble powder sugar frosting over top.

Mrs. Herbert Hoesel
New Salem, N. Dak.

PEFFERNUSS

- 2 cups honey
- 1 cup syrup
- 6 eggs
- ¼ cup lard
- 3 cups sugar
- 1 cup sour cream
- 1 cup strong coffee
- 1 tsp. nutmeg
- 1 tsp. cinnamon
- ½ tsp. allspice
- 1 tsp. star anise
- 3 tsp. soda
- 2 tsp. bkg. pdr.
- 1 tsp. black pepper
- 1 tsp. salt

Flour enough to make a stiff dough. Let stand overnight. Roll in balls size of a walnut. Bake 350 degree oven. Place baked cookies in a very large bowl and glaze them with a thin powdered sugar frosting, by stirring with a large spoon until all cookies are covered with glaze.

Mrs. Philip Meuchel
Glen Ullin, N. Dak.

KRANZ KUCHEN (Wreath Roll)

- 1 pkg. or cake of yeast
- ¼ cup warm water
- ¾ cup milk
- 1/3 cup shortening
- 1 tsp. salt
- 6 tbsp. sugar
- 3 to 4 cups all purpose flour

Dissolve yeast in warm water; scald milk, pour over shortening, sugar & salt. When mixture cools to lukewarm add dissolved yeast. Add half the flour, beat until smooth; stir in enough additional flour to make a soft dough. Turn out on lightly floured board and knead until surface is smooth and satiny and feels springy. Let rise in greased bowl 1 hour (will not rise much).

Filling for Wreath: ½ cup butter, ½ cup sugar, ¾ cups raisins, 2 tbsp. flour, ½ tsp. salt. Melt butter, add dry ingredients, then raisins; roll dough to ¼" thick, spread with filling and roll up; place on greased baking pan and form into a wreath by joining the ends. Flatten dough with hand, then snip through first layer of roll. Let rise 25 min. Bake 25 min. 350° oven. Remove from oven and glaze with powdered sugar and water.

Mrs. Victor Buchta
Brinsmade, N. Dak.

GERMAN WEDDING KUCHEN

Dissolve 2 pkts. of yeast in $\frac{1}{3}$ cup warm water. Then mix: 2 eggs, $1\frac{1}{2}$ cups sugar, 1 tsp. salt, 1 cup melted shortening, 1 tsp. soda, 2 tsp. baking powder, 2 cups cream. Fill the yeast cup with milk and add to the rest when its mixed. The soda and baking powder may be sifted with the flour. Use enough flour to make a soft, but easy to handle dough.

Set in a warm place for 1 hour. Then take small amount of dough, roll out quite thin on a floured board to fit a layer cake pan. This should make about 22 of these. The dough can be divided from the beginning and covered and kept warm while working.

Now stick these Kuchen with a fork; bake 2 or 3 at a time. Have ready topping No. 1. (Put topping on before baking:

4 cups sugar
 $\frac{3}{4}$ tsp. cinnamon
1 cup dry bread crumbs

Topping No. 2
3 beaten eggs
3 cups cream

Put 3 tbsp. of cream mixture on each Kuchen before putting in oven, and sprinkle generously with crumb mixture. Bake about 12 min. at 375° . (Freezes well.)

Mrs. Herman Schmidt
R. #1, Voltaire, N. Dak.

SWEET POTATOES & APPLES

Have ready two or three cups sliced boiled sweet potatoes, and two cups of thinly sliced tart apples. Put $\frac{1}{2}$ of the potatoes in a greased casserole; add $\frac{1}{2}$ of the apples. Sprinkle with $\frac{1}{4}$ cup brown sugar; dot with 1 tbsp butter, & sprinkle with $\frac{1}{4}$ tsp. salt. Add remaining potatoes & apples & sprinkle again with $\frac{1}{4}$ cup brown sugar. Dot with 2 tbsp. butter and $\frac{1}{4}$ tsp. salt. Bake 35-40 min. in preheated oven 350° .

Mrs. Helen Stubert
P. O. Box 2, Heaton, N. Dak.

COUNTRY ICE CREAM

Beat 6 large eggs till foamy; add $2\frac{1}{2}$ to 3 cups sugar. Add 1 level tbsp. corn-starch mixed with a little milk to mixture. Add dash of salt and $1\frac{1}{2}$ qts. cream, and 1 tbsp vanilla or until you can taste a strong flavor of vanilla.

Pour into 1 gallon freezer and fill the remaining with milk to 3 inches from top.

Other flavors can be used, but be sure to get enough in. The flavors will freeze out somewhat.

Follow the regular routine with a turning freezer and crushed ice using plenty of rock salt.

Margie Diehl
Carson, N. Dak.

RICE AND APPLE PUDDING (Reinsaufauf Mit Appeln)

3 cups milk
 $\frac{1}{2}$ cup rice
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup butter
1 tbsp. grated lemon peel
1 cup sugar
4 eggs separated
 $\frac{1}{4}$ cup dark seedless raisins
3 medium apples
Confectioner's sugar

Put milk, rice and salt in top of double boiler. Cook over simmering water 1 hour or until rice is entirely soft. Cream butter and lemon peel. Add $\frac{1}{3}$ cup sugar in thirds, beating well after each addition. Add well beaten egg yolks. Blend in cooked rice and raisins; set aside.

Wash, pare, core, quarter and slice apples very thin. Set aside. Beat egg whites until rounded peaks are formed; fold gently into rice mixture. Pour half the mixture into greased 2-qt. baking dish. Arrange apples on top; sprinkle with 2 tbsp. sugar. Cover with remaining rice mixture. Bake at 325° 60 to 65 min. Sprinkle with confectioner's sugar. Serve warm or cold. Yields 6-8 servings.

Mrs. Elmer Ketterling
Heil, N. Dak.

GERMAN STOLLEN

- 4 cups lukewarm water
- 2 pkgs. dry quick yeast
- Approx. 10 cups all-purpose flour
- 1 cup melted shortening
- 2 tbsp. salt
- 2 cups sugar
- 1 cup currants
- 1 cup diced citron
- 1 cup chopped nuts
- 1 cup finely cut coconut
- 1 cup mixed candied fruit
- 1 tsp. anise oil

Measure water, add ½ cup of the sugar, add 2 pkgs. yeast. Let stand 10 min. Add 5 cups flour and stir, making a soft batter. To this add all remaining ingredients and blend well. Gradually add rest of flour, stir or knead. Add enough flour so it is of bread dough consistency - until it is firm and free of stickiness. Let rise until double. Punch down and let rise again. Then loaves may be placed for final rising (about 2 hours) in a variety of pans. Use greased angel, bread, or assorted coffee tins. Bake in a mod. oven. The richness of the dough makes it burn easily, so watch timing depending on size of pan. Spread with thin layer of powdered sugar frosting.

Mrs. Alex John
Box 346, New Salem, N. Dak.

HUNEY KICHLLEN (honey cookies)

- | | |
|----------------|----------------------|
| 1 cup honey | 1 cup boiling water, |
| 1 cup lard | poured over 3 tsp. |
| 1 cup sugar | baking soda |
| 1 tsp. vanilla | 1 tsp. nutmeg |

Mix and add enough flour, approx. 5½ cups, so dough can be handled with the hands. Let it stand 15 or 20 minutes in a cold place. Make balls, size of a walnut, dip one side into sugar and place the unsugared side down on an oiled baking-sheet. Press a raisin in the center of each cookie and bake at 375° for 10-12 min. (Makes 120)

Mrs. Theodore Riehl
Raleigh, N. Dak.

OLD COUNTRY PEPPER NUTS

- 1 cup sour cream
- 4 eggs beaten
- ½ cup lard & 2 cups sugar, mixed well
- 1 tsp. salt
- 1 small can canned milk or cream (1 cup)
- 1 tbsp. black pepper
- 2 tsp. baking soda
- 1 tsp. baking powder
- Anise Oil or Anise Extract or other flavoring

Add enough flour to make soft dough, somewhat sticky. Set cool over night. Roll small amount of dough into sausage lengths; cut small pieces and bake at 375° till light brown. Drop immediately into powdered sugar - or glaze with powdered sugar.

Mrs. J. D. Schlichenmayer
521 13th St.
Bismarck, N. Dak.

STOLLEN

- 2 lbs. flour
- ½ lb. sugar
- 6 oz. chopped almonds
- ½ lb. red and green cherries mixed
- ½ lb. shortening, crisco or butter
- 10 oz. large raisins
- 2 compressed yeast

Mix yeast with milk, flour and other ingredients to bread dough consistency. Soak raisins in boiling water a short time and add. Also citron, cherries and almonds; when dough is raised sufficiently divide into three parts and make into long rolls, one somewhat larger than the others. Then braid the three rolls. However, press the larger one a little flat. Form braid into shape of ring in pan. Let rise again 1½ hours and spread with melted butter. Then bake 1½ hours in slow oven. Frost with powdered sugar frosting flavored with almonds.

Mrs. Wm. C. Keuther
New Salem, N. Dak.

SIMPLE RYE BREAD

1 cup milk, scalded
1 tbsp. salt
2 tbsp. shortening, melted
3 tbsp. molasses
1 pkg. yeast in 1 cup warm water
4 cups white flour
2 cups rye flour

Mix all well; let rise in greased bowl until double in bulk. Punch down and let rise again. Then divide dough into 3 parts. Roll into balls and let set for 15 minutes. Shape into long narrow loaves and let rise till double in bulk. Bake for 45 min. at 350°.

MEINE BESTEN DILL GURKEN

Put cucumbers in cold water overnight. Wipe dry and put in jars with dill. Add mixed pickling spices to 18 qts. of cucumbers.

Boil 6 quarts of water with 2 cups of coarse salt and 1 level tsp. alum. When boiling, add 4 cups vinegar, a cup at a time as it may boil over. Pour boiling into jars and seal.

These keep several years.

Mrs. Fred Reiner
Hazen, N. Dak.

GERMAN RED SWEET SOUR CABBAGE SLAW

About 3½ to 4 # shredded cabbage (red)
4 cooking apples, chopped
1/3 cup cooking oil or lard
1 large onion, sliced
1/3 cup vinegar
½ cup sugar
salt and pepper

Fry onion in oil till partly done, not brown. Add vinegar, then cabbage, apples, sugar and salt & pepper. Add a couple of tbsp. of water if it gets too dry while cooking. Cook on low heat until done - about ½ hr.

Lydia Rittmiller
Fessenden, N. Dak.

TEN DAY SALAD

2 qts. cabbage (chopped fine)
1 onion, diced
1 or 2 sticks celery, diced
1 small jar pimiento, chopped

Dressing:

2 cups white sugar
1½ cups white vinegar
1 tbsp. celery seed
1 tbsp. mustard seed
1 small tbsp. salt

Pour over cabbage mixture and mix well. Keep in refrigerator and use when desired. May be kept 10 days or longer.

Mrs. Wayne A. Johnson
Route 1, Devils Lake, N. Dak.

GERMAN POTATO SALAD

8 to 10 medium potatoes
6 eggs, hard boiled
1 medium onion
¼ cup white vinegar
Salt to taste
Generous amount of black pepper
½ cup salad oil

Boil potatoes and cool. Slice potatoes thin. Slice eggs thin. Cut up onion fine. Mix together and add oil and vinegar and stir until potatoes and eggs are well coated. Add salt and pepper. A small amount of water or a little more oil may be added if salad seems dry. Chill 2 to 3 hours.

Mrs. Nick Funk
Hebron, N. Dak.

HOT GERMAN POTATO SALAD

Boil 6 medium-sized potatoes in their skins until tender; peel and slice thinly into bowl. Heat 2 tbsp. shortening in pan; add 1/3 cup onion and simmer till tender. Mix in 2 tbsp. flour, 1½ tsp. salt and dash of pepper. Stir in gradually ¾ cup water and ½ to ½ cup vinegar. Cook, stirring until mixture boils. Boil 1 min. Pour over potatoes. Cover and let stand until ready to serve. Heat over hot water and garnish with crisp bacon or ham, parsley or chives. The longer it sets, the better.

Mrs. Henry Roth
Route 1, Ashley, N. Dak.

FLEISCHKUECHLE (Makes 20)

Batter:

1 cup carnation milk 1 tsp. salt
1 cup whole milk 1 tsp. sugar
3 cups flour ½ tsp. baking
½ lb. butter or margarine powder

Mix and let set for 1 hour but not in refrigerator.

Meat Mixture:

1 lb. ground beef pepper to taste
1 lb. ground pork 1 onion, chopped fine
½ cup water 1½ tsp. salt

Mix this and let set for 1 hour.

Roll dough into circles the size of a saucer and spread half a circle with the meat mixture. Lay the unspread half over the filled half of circle and seal edges by rolling a saucer around the kuechle. Fry in deep crisco or lard.

Mrs. Elmer Sailer
Zap, North Dakota

NOODLES (two recipes)

1 egg
½ cup ice water
1 cup flour
Beat egg and water. Gradually add flour until a firm dough is formed. Flour a bread board; turn out dough and knead until pliable. Roll out to desired thickness and let stand to dry out. Roll up and cut into fine ribbons. Spread out for further drying. Toss into soup. Boil not over 5 minutes.

Noodles - "Riebele"

1 egg
½ cup ice water
1½ cups flour
Prepare dough as above. Instead of cutting into ribbons, grate thru coarse part of cheese grater, rubbing dough downward. Let dry thoroughly. Add to soup stock and boil not over 5 minutes.

Mrs. Albert Geist
Driscoll, N. Dak.

KNEPHLA DOUGH

Combine: 3 cups flour, 2 tsp. baking powder, 1 tsp. salt. Add 1 slice bread with crust removed, 2 eggs, and enough warm water to make a medium stiff dough. Let the dough rest at least one hour before using.

Cube about 4 medium potatoes. Put in a large kettle with enough water to fill kettle half full. Add 1 tsp. salt. When potatoes are starting to boil drop dough into this water. Cut into small pieces. You can use a scissors or knife. Cut about size of peanut. When all the dough has been used, cook about 3 or 4 minutes. Drain well, then top with the following: 2 slices of bread finely crumbled, ½ cup butter. When browned pour over knephla and potatoes. Excellent served with sauerkraut or can be made into soup by cutting dough with potatoes into beef broth with onion, celery tops and parsley added.

Mrs. Ed Ruff
Fredonia, N. Dak.

SAUERKRAUT & PUPS

1½ lbs. hamburger	2 eggs
½ cup uncooked rice	Salt & pepper
1 qt. sauerkraut	2 Tbsp. flour
1 cup sweet cream	

Mix Hamburger, rice, eggs, salt, pepper. Form into balls. Alternate layers of meat and sauerkraut, starting with the kraut. Add water to almost cover. Simmer until rice is done, about 1½ hours. Mix cream with flour; add to the dish and simmer for 5 minutes more. Very good warmed over.

Mrs. Frank Schwartz
Hebron, N. Dak.

PAPRIGOSH

Dice 1 onion and saute it in about 2 tbsp. shortening until soft and yellowish. Add 2 to 2½ tsp. paprika; mix well. Add 2 cups water. Add cubed round steak (1-1½ lbs.) and a beef bone if you have it. Season with salt & pepper. Boil slowly about 1-1½ hours till meat is tender. Dice 2 med. sized potatoes and add to above. Add 2 more cups

(continued next page)

PAPRIGOSH (cont.)

water. Boil until potatoes are done. You may add a beef boullion cube for flavor. Paprigosh is good with dumplings.

Mrs. Byron L. Dorgan
305 Ryan Drive, Apt. #4
Bismarck, N. Dak.

ROLLADEN (German Beef Rollups)

Four $\frac{1}{2}$ " slices of flank steak or less tender steak
3 small onions Gravy: $\frac{1}{2}$ cup water
4 slices bacon 2 tbsp. flour
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ cup water
2 dill pickles
1 tsp. salt
2 tsp. prepared mustard

Pound beef. Spread mustard thinly over meat. Sprinkle with pepper and salt. Place $\frac{1}{2}$ dill pickle, $\frac{1}{2}$ onion and 1 strip bacon on each slice of meat. Roll tightly and tie with cord or fasten with toothpicks. Place in dutch oven with small amount of fat and brown slowly on all sides. Add 1 onion cut in quarters while meat is browning.

When browned, slip trivet under meat. Add $\frac{1}{2}$ cup water; cover tightly and cook over very low heat until tender, about $1\frac{1}{2}$ hrs. More water may be added if pot becomes dry or for making gravy. When meat is tender remove from pot. Mix water and flour to a smooth paste and stir into liquid in Dutch oven and cook till smooth & thickened. Pour gravy over meat rolls and serve with boiled potatoes or red cabbage.

Mrs. Don Bohnet
Hebron, N. Dak.

SWEET-SOUR CABBAGE

$1\frac{1}{2}$ qts. chopped cabbage, cooked until done, with $\frac{1}{4}$ cup sugar, 3 tbsp. vinegar, $\frac{1}{2}$ level tsp. salt and a few shakes of pepper. Simmer few minutes.

Mrs. Edwin Sommer
Manfred, North Dakota

REIS MIT CITRONEN SOSZE (Rice with Lemon Sauce)

1 cup rice	$\frac{1}{2}$ cup sugar
1 qt. milk	Pinch of salt

Blend ingredients and cook in double boiler until rice is tender. Pour in serving dish and cool. Serve with lemon sauce.

Lemon Sauce:

1 cup sugar	$1\frac{1}{2}$ cups boiling
$1\frac{1}{2}$ tbsp. cornstarch	water
juice of 2 lemons	1 tsp. butter
1 egg, separated	

Mix sugar, cornstarch and lemon juice. Add boiling water and cook in top of double boiler until thick. Add butter & beaten egg yolk and remove from heat. When cool add stiffly beaten egg whites.

Mrs. Henry Zeller
Bismarck, N. Dak.

CINNAMON FRYS

$1\frac{1}{2}$ cups milk	1 pkg. yeast
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup warm water
2 tsp. salt	2 eggs, beaten
$\frac{1}{2}$ cup oil	$6\frac{1}{2}$ cups flour

$1\frac{1}{2}$ cups sugar and 2 tsp. cinnamon for filling.

Scald milk, stir in $\frac{1}{2}$ cup sugar, salt & oil. Cool to lukewarm. Dissolve yeast in water, stir in lukewarm milk mixture, beaten eggs and half the flour. Beat until smooth. Stir in additional flour to form a soft dough. Knead until smooth and elastic. Place in greased bowl, cover and let rise until doubled. Punch down, divide dough in half; roll into a 14×9 " rectangle. Sprinkle with the cinnamon & sugar mixture. Roll up and slice like cinnamon rolls. Place on greased baking sheets. Press down to flatten, cover and let rise.

Deep fry and dip in flaze while warm.

Mrs. Joe Hopfauf
Flasher, N. Dak.

BERLINER KRANZ (Butter Cookie)-Austrian

1 cup butter 1 tbsp. cold water
1 cup powdered sugar ½ tsp. salt
2 egg yolks ½ tsp. vanilla
½ tsp. almond flavor 3 cups flour
2 hard boiled eggs,
sieved

Cream butter and sugar, add egg yolks and beat well. Add remaining ingredients except flour; mix well. Mix in the flour. Chill dough thoroughly (sev. hours). Take a tsp. of dough, on floured board, roll by hand into a strip like a pencil. Loop ends and form into wreaths. Brush with egg white, sprinkle with sugar, using red & green candied fruit for the holly and berries (optional). Bake 10-12 min. in a 375 degree oven.

Mrs. Wm. McKinley
P.O.Box 106, Bismarck, N. Dak.

APPLE STRUDLE (Austri dish)

Mix 4 cups flour, ½ cup lard, ½ tsp. salt. Add enough warm water to make a soft dough. Mix well. Then put it in a bowl, sprinkle some flour over it and let set one hour in a warm place.

While this is setting, fix filling:
5 cups dried bread crumbs mixed with 2 tbsp. butter. Peel and chop about 10 apples according to size; then put a cloth on table; sprinkle some flour on it. Then roll and pull out the dough until paper thin. Spread the apples and bread on it, some raisins and sprinkle cinnamon according to taste, and 3½ cups sugar. Roll up and bake one hour at 325°.

Mrs. J. Greeman
Box 296, Mandan, N. Dak.

SCHNITZEL (Austrian)

1 lb. hamburger
1 cup bread, soaked in water. (Squeeze out with hands)
1 level tsp. salt
½ onion, chopped
1 raw egg

Mix well. Form into round cakes the size desired. Fry like hamburgers.

Mrs. Iva Petersan
Larimore, N. Dak.

VIENNESE VEAL CUTLETS (Wiener Schnitzel)

3 lbs. leg of veal 1 cup bread
salt to taste crumbs
¾ cup flour 1 cup fat
2 eggs, beaten 1 sliced lemon

Have your butcher cut and flatten out thin cutlets. Make incisions at borders after trimming. Salt. Drip first in flour, then in eggs, then in bread crumbs. Fry in deep hot fat until golden brown. Drain on absorbent paper. Serve with lemon slices.

Mrs. Kenneth O'Neill
Fort Rice, N. Dak.

BAVARIAN CHEESECAKE

2 cups crushed vanilla wafer crumbs
2 tbsp. sugar
1 tsp. cinnamon
½ tsp. nutmeg
1/3 cup margarine
1½ pounds (3-8 oz. pkgs) cream cheese,
softened
1 cup sugar
3 eggs
1 tbsp. lemon juice
1 tsp. grated lemon rind
½ tsp. vanilla
2 cups sour cream
3 tbsp. sugar
1 tsp. vanilla

Combine crumbs, 2 tbsp. sugar, cinnamon & nutmeg in bowl. Cut in margarine until well blended. Press mixture firmly on bottom and sides of lightly greased spring form pan. Refrigerate 30 minutes.

Cream cheese and 1 c. sugar until light & fluffy. Add eggs, one at a time, beating well after each. Blend in lemon juice & rind & vanilla. Pour into chilled crumb crust. Bake in 375° oven for 45 minutes. Remove & cool at room temp. for 30 min.

Blend together sour cream, 3 tbsp. sugar and 1 tsp. vanilla. Spread mixture over cooled baked cheese filling. Bake in very hot oven (500) for 10 min. Cool; then refrigerate overnight before serving. Makes 12 servings.

Marie Morey
Elgin, N. Dak.

BORSCHT SOUP

1-4 lb. chicken or beef soup meat
2 qts. water - seasonings
3 cups beet tops, cut fine
 $\frac{1}{4}$ cup onion tops, cut fine
 $\frac{1}{4}$ cup dill, chopped
 $\frac{1}{2}$ cup diced carrots
 $\frac{1}{2}$ cup peas
 $\frac{1}{2}$ cup celery, cut fine
Parsley to taste
1 cup cabbage, cut fine
 $\frac{1}{2}$ cup potatoes, diced
 $\frac{1}{2}$ cup Kohl-rabi
2 tbsp. rice
1 pt. ripe tomatoes
1 pt. thick sour cream

Boil the meat in the seasoned water until done. Add the borscht greens and vegetables and cook until they are tender. Just before serving add the sour cream.

Linda Brunmeier
Hannover, N. Dak.

PORK ROLLS

12 pork cutlets
 $1\frac{1}{2}$ lbs. ground pork
1 cup chopped onion
1 tbsp. chopped parsley
3 eggs, beaten
1 tbsp. salt
 $\frac{1}{2}$ tsp. pepper
6 oz. ground stale bread
 $\frac{1}{4}$ tsp. marjoram
1 $\frac{1}{3}$ cup all-purpose flour
7 tbsp. butter
 $1\frac{1}{2}$ qts. soup stock

Combine ground pork with onion, parsley, eggs, salt, pepper, soaked bread, marjoram. Spread mixture on pork cutlets and roll up and tie. Dust with flour; saute in butter until well-browned. Add half of stock and simmer until done. Remove meat from pan. Combine remaining flour with pan gravy; add remaining stock. Serve with sauce.

Lucille Wiese
Box 51, Fessenden, N. Dak.

NOODLES AND SAUERKRAUT

2 cups uncooked noodles
1 pound bulk sausage
3 cups sauerkraut
salt & water

Drop noodles into rapidly boiling water. Allow 1 tsp. salt to each 4 cups water. Boil rapidly until tender. Pour into seive and drain. Boil sauerkraut ten min. Combine noodles, sauerkraut and sausage. Season to taste. Place in well-greased baking dish. Bake in 375° oven 1 hour.

Mrs. Arthur Daub
Fort Clark, N. Dak.

SEVEN LAYER DINNER

1 lb. hamburger
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. black pepper
 $\frac{1}{2}$ cup diced onions
3 med. diced potatoes
1 cup rice
1 cup diced carrots
1 cup chopped green pepper
1 16-oz. canned tomatoes

Brown hamburger, salt, black pepper and onions in deep casserole. Add in this order, the potatoes, rice, carrots, green peppers. Top with tomatoes. Add 1 cup water. Bake in oven at 400° for 1½ hours.

Mrs. LeRoy Werner
1615 Avenue S.
Bismarck, N. Dak.

ENLAUF SOUP

Bring to boil: 4 cups chicken stock. Add salt and pepper to season.

Break 4 eggs into a bowl. Pour the eggs slowly into the boiling stock, stirring constantly with a fork until the whites and yolks look shredded. Pour into soup bowls. Serves 4.

Mrs. Erwin Borth
Halliday, N. Dak.

KRAUT STUMFOS

1 med. onion diced
1 qt. potatoes diced
1 qt. cabbage diced
3/4 tsp. salt

Boil in salt water until tender. Drain 1/2 of water off and mash coarsely. Brown 2 tbsp. flour and 1 heaping tbsp. of butter. Stir this into potatoes and cabbage. Add salt and pepper to taste. Serves 4-6.

Mrs. Harold Morley
Denhoff, N. Dak.

OVERNIGHT KIPFELS

1/2 cup shortening
2 cups sweet cream
5 cups flour
2 eggs
2 pkg. yeast
1 1/2 tsp. salt

Make dough on flour board; put in a bowl, cover and set in refrigerator overnight. In morning, tear off pieces, roll in palm of hands; dip in sugar; shape into a horn, let rise and bake in moderate oven.

Rose Rohr
R. 2, Box 38
Elgin, N. Dak.

BAKED DUMPLINGS

1/2 oz yeast, 1 tbsp. sugar, pinch of salt, 1 qt. milk, scalded and cooled to lukewarm, 2 1/2 cups all-purpose flour.

Crumble yeast into mixing bowl. Add milk, sugar and salt. Stir to dissolve completely. Add the flour; knead slightly and allow to rise until double in bulk.

Form into balls and bake in moderate oven (350°). Baste frequently with butter until dumplings are brown and crisp. Serve with soup.

(From Nardewalde, Germany)

Sally Genter
Monango, N. Dak.

PLUM DUMPLINGS (Zwetschgknodel)

1 cup flour	1/2 lb. ripe blue
1/2 tsp. baking powder	plums, stoned
2 eggs, beaten	Boiling salted water
1/4 tsp. salt	Melted butter

Mix flour, baking powder, beaten eggs, and salt in bowl until well blended. Turn out on paper towel to dry enough to handle (about 20 min.) Then roll into long roll, cut into 1/2" slices. Flatten pieces and wrap each around a plum half.

Drop wrapped plums into boiling salted water and cook until puffy. Remove and drain on paper towels. Serve hot topped with melted butter. (I also like dried bread crumbs sprinkled on top.) Serves 10 to 12.

Mrs. John J. Eckroth
R. #2, Mandan, N. Dak.

GERMAN BROTCHE (German Rolls)

Have all ingredients room temperature. Sift 4 cups all-purpose flour. Crumble and dissolve 1 cake yeast in 1/4 cup warm water for 10 minutes.

Combine: 1 cup water
1 tbsp. sugar
1 tsp. salt
2 tbsp. melted shortening
and dissolved yeast mixture

Fold in thoroughly, but lightly, 2 stiffly beaten egg whites. Add enough of the sifted flour to make a soft dough. Allow the dough to rise twice. After the 2nd rising, punch down and knead for about a minute, then let rest, covered, for about 10 minutes before shaping into 12 oblong pieces.

On the first rising of dough let rise until double in bulk, and on the second somewhat less. Place the oblong rolls about 3" apart on a greased baking sheet. To insure a hard crust, have in the oven a 9x13 pan filled with 1/2" boiling water.

Bake at once in a preheated oven for about 20 minutes, or until golden brown. (350°)
Makes 12 three inch rolls.

Mrs. Edward Sorge
Box 75, Judson, N. Dak.

HUNGARIAN RECIPES

RAGALACH

$\frac{1}{2}$ cup sweet butter - pinch of salt
4 oz. Philadelphia Cream Cheese
1 cup sifted all-purpose flour

Filling:

$\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{2}$ tsp. cinnamon

The day before mix butter, cheese and salt until creamy. Mix in flour. Shape into seven balls. Chill over night. The next day heat oven to 350°. On a slightly floured cloth on board roll each circle into quarters. Drop 1 tsp. filling on each piece. Pinch together edges, forming into crescents. Bake on an ungreased pan until light brown, about 10 minutes.

Mrs. Nels Stalberg
Beach, N. Dak.

HUNGARIAN COFFEE CAKE

Put in bowl and let stand until it bubbles, 2 yeast, 1 tsp. sugar, 1 cup warm water. Add 3 eggs, beat until thick, $\frac{1}{2}$ cup sugar, 1 tsp. salt.

Scald 1 cup of milk - cool. Add 1 cup cooled melted shortening. Add milk and shortening to yeast mixture. Gradually add 3 cups flour. Let rise awhile. Add four cups flour, knead well. Let rise til double in size. Punch down & let rise again.

Make 55 to 60 balls (tiny); roll in a mixture of $1\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup melted butter, 1 tsp. cinnamon, 2 tbsp. flour, 1 cup chopped walnuts. Fill angel tin $1\frac{1}{2}$ full. Bake about 50 to 60 minutes.

Connie Beaudoin
820, 10th Ave. W.
Dickinson, N. Dak.

HUNGARIAN PASTRY

8 cups of flour
1 tbsp. salt
3 yeasts, put into flour

(continued next column)

HUNGARIAN PASTRY (cont.)

4 egg yolks
1 lb. Crisco or Spry
 $\frac{1}{4}$ cup butter or margarine
1 pint cream

Mix in order given. Chill over night. Roll doll in sugar & flour. Take small pieces of dough and roll out flat. Place filling in roll and fold over and pinch edges. Bake at 375° for 15-20 min. till brown.

Filling: 2 cups ground nuts or 2 cups of ground fruit; 4 egg whites, 1 tsp. lemon flavoring, $\frac{1}{2}$ cup sugar.

Mrs. Ray Jackman
Driscoll, N. Dak.

NUT ROLLS

1 yeast cake	2 lbs. walnuts
$\frac{1}{2}$ cup sugar	3 oz. honey
$\frac{1}{2}$ tsp. vanilla	$\frac{1}{2}$ lb. butter
$\frac{1}{2}$ cup sweet cream	1 cup sugar
3 eggs	1 box graham crackers
6 tbsp. shortening	1 lb. confectioner's
3 cups sifted flour	sugar
1 tsp. salt	

Dissolve yeast, sugar and vanilla, in warm cream. Beat eggs and add to yeast mixture. Cut shortening, flour and salt as for pie crust. Add yeast mixture and knead. Chill one hour. Grind walnuts and mix with honey butter and sugar. Roll out dough. Crush graham crackers and mix with confectioner's sugar. Cover dough with this mixture or roll it in the mixture. Fill with walnut mixture and roll up in thin rolls ($1\frac{1}{8}$ "). Cut to 1" rolls. Bake 400° for 18-20 minutes.

Rita Schwab
Box 229, Richardton, N. Dak.

KIFLI

1 pkg. active dry yeast
 3 tbsp. warm water
 $\frac{1}{4}$ cup shortening
 $\frac{1}{4}$ cup butter or margarine
 1 whole egg plus 2 egg yolks
 $1\frac{1}{2}$ tsp. sugar
 $\frac{1}{2}$ tsp. salt
 1 cup sour cream
 4 cups flour

Dissolve yeast in warm water. Melt and cool butter and shortening. Beat whole egg and egg yolks together. Combine yeast, melted shortening, sugar, salt, sour cream and eggs. Stir in $\frac{1}{2}$ of flour until well blended, then add rest of flour. Let rise in mixing bowl until double, about $1\frac{1}{2}$ hrs. Punch down and cover tightly. Store in refrigerator until ready to use.

Filling:

$1\frac{1}{2}$ tsp. grated lemon rind
 2 cups pecans, ground fine
 1 tsp. milk
 $\frac{1}{2}$ tsp. vanilla
 2 egg whites, stiffly beaten
 Powdered sugar

Mix sugar and lemon rind with ground nuts. Stir in milk, add vanilla. Fold in stiffly beaten egg whites.

Lightly flour board. Roll dough thin, cut in 2" squares and place about 1 tbsp. filling on square. Bring one corner forward and stretch opposite corner over the first and press together lightly. Place on greased baking sheet; let rise about 20 min. Bake at 350° about 30 min. Remove from oven and dust with powdered sugar. Yields 4-5 dozen.

Mrs. Elmer Ketterling
 Heil, N. Dak.

NUT BARS

1 cup soft butter	2 cups chopped walnuts
$\frac{1}{2}$ cup sugar	or pecans
1 egg, beaten	$1\frac{1}{2}$ cups lt. brown sugar
$2\frac{1}{2}$ cups flour	$1\frac{1}{2}$ tsp. cinnamon
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ cup unbeaten egg whites
$\frac{1}{2}$ tsp. vanilla	

Mix first 6 ingredients. Pat into a

NUT BARS (cont.)

11x16" cookie sheet with sides. Bake at 350° for 15 min. In saucepan, place remaining ingredients; cook for 3-5 min. over low heat, until sugar is dissolved. Spread on baked layer; return to oven for 15 more minutes. Cut into bars while warm. Yield: 3 to 4 dozen bars.

Mrs. Donald Baron
 Baudette, Minn.

HUNGARIAN BUTTER HORNS

4 cups flour	2 sticks butter
$\frac{1}{2}$ tsp. salt	1 cake yeast (not dry)
1 tsp. vanilla	$\frac{1}{2}$ cup sour cream
3 egg yolks	

Sift flour, add salt and crumble yeast into flour. Cut the butter into the flour mixture. Add beaten egg yolks, sour cream and vanilla. Mix and divide the dough into 8 parts. Place in a plastic bag and chill while the filling is being made.

Filling:

Beat 3 egg whites until stiff; add 1 cup sugar gradually. Fold in one cup nuts, finely cut and 1 tsp. vanilla. Dredge board with powdered sugar instead of flour. Roll out dough the size of a pie pan and cut into 8 wedges like a pie. Spread 1 tsp. filling on each wedge and roll toward center. Mold immediately into crescent shape. Bake 400 degrees 15 min. When cool, dust with powdered sugar. Makes 64 horns.

Johanna Seifert
 R. #1, Box 11, Haynes, N. Dak.

HUNGARIAN APPLE STRUDEL

1 $\frac{3}{4}$ cups flour
$\frac{3}{4}$ cup warm water
5 cups finely cut apples
1 cup sugar
1 tbsp. cinnamon
salt
$\frac{1}{2}$ cup raisins
$\frac{3}{4}$ cup melted shortening

To make dough - mix flour and warm water to make a med. stiff dough. Knead this for 5 minutes to make it smooth and (continued next page)

HUNGARIAN APPLE STRUDEL (cont.)

and elastic. Cover closely and set in warm place 20 min. Next peel your apples and set out the other ingredients. Now, roll dough to about a 12" circle and put it on a large dish towel and spread about 2 tbsp. of warm shortening on it with your hand. Now pull and stretch the dough going around and around it until it is as thin as paper. Add more shortening if it looks dry as this keeps it from tearing. Now sprinkle with the apples, raisins, sugar, cinnamon and just a light sprinkle of salt.

Drizzle on a few spoonful of shortening; fold in the sides about 1" and then roll it like a cinnamon roll by lifting up the ends of the towel nearest you and gently pulling up as it rolls. Place it on a cookie sheet and put a few spoonfuls of shortening on it and bake in 400° oven for 1 hr or until crispy and brown. Baste it twice more as it bakes so it doesn't dry.

Mrs. J. R. Barnhardt
Star Route, Center, N. Dak.

ESTERHAZY ROSTBRATEN

3 # round steak, cut 1½" thick
4 carrots, 2 onions, 2 parsnips, 2 stalks of celery, all chopped coarsely
3 to 4 tbsp. of fat
1½ tbsp. of flour
½ cup sour cream
1 cup meat stock or bouillon
2 tbsp. brown butter sauce
2 tsp. paprika, salt & pepper
½ cup Maderia wine

Prepare sauce by sauteing the chopped vegetables lightly in hot fat. When they are soft, sprinkle them with flour and blend in well the sour cream, meat stock, brown sauce, and paprika.

Sear the meat on both sides in hot fat quickly and well in frying pan or broiler with butter and slide into broiler for a few minutes. Season with salt & pepper.

Place in large casserole with tight-fitting cover and add sauce. Adjust the

(continued next column)

ESTERHAZY ROSTBRATEN (cont.)

cover and bake in a moderate oven for 25 minutes. Remove cover, add wine; replace cover and bake another 5 minutes.

Mrs. Werner M. Zent
Bentley, N. Dak.

CHICKEN PAPRIKA

Put into a 3 qt. pot:
1 tbsp. shortening
1 large onion (chopped)
2 dessert-spoons paprika
Salt to taste

Brown slightly and add a disjointed chicken. Add just enough water to cover. Simmer until chicken is ¾ done. Add ½ to 1 cup sour cream. Cook until tender.

(Chicken paprika is always served with tiny dumplings, called "Galushka")

Sift 1 cup flour, a pinch of salt, and ½ tsp. baking powder. Add 2 beaten eggs, 4 tsp. milk or enough to form dough. (Do not beat) Drop these from tip of a teaspoon into a pan of salted water. Boil slowly, with pan covered about 10 minutes. Lift out and serve with chicken.

Mrs. Dan Thomas
1119 S. 9th St. #903
Bismarck, North Dakota

PAPRIKUSH SOUP

2 tbsp. vegetable shortening
1 large onion, diced
2 tbsp. paprika
2 lbs. fresh beef, cubed
2 qts. hot water
¼ tsp. accent
1½ tbsp. salt
2 qt. potatoes, cubed

Melt shortening in a large kettle; add onions, fry lightly 5 min., do not brown. Add beef and cook over med. heat 10 min. stirring several times. Add seasoning & hot water. Bring to a boil, turn down heat and simmer 1½ hrs. Add potatoes & simmer until done. A very hearty soup.

Mrs. Glenn F. Wilmes
Beulah, N. Dak.

HUNGARIAN GOULASH

4 slices bacon
1 tbsp. chopped onions
1 lb. hamburger
1 pt. tomatoes (strained or can)
 $\frac{1}{2}$ cup cheese, grated
1 tsp. salt - $\frac{1}{2}$ tsp. pepper
2 cups spaghetti

Brown bacon and onion; add hamburger and cook thoroughly. Add seasoning, tomatoes, and cheese. Cover tightly and cook 20 minutes. Add spaghetti, which has been cooked separately. (For moist goulash, add tomatoe juice or more tomatoes after cooking or reheating.)

Mrs. Raymond Renner
Zap, North Dakota

HUNGARIAN GOULASH

3 bunches of carrots
4 stalks celery
2 large green peppers
1 pound mushrooms (or 2 8-oz. cans)
2 large onions
2 large cans tomatoes
1 cup butter
 $\frac{1}{2}$ pound chopped beef
salt, pepper & grated cheese to taste

Brown meat and onions in butter. Put tomatoes in a large kettle and add carrots, cut in small pieces, chopped celery, and rest of ingredients. Cook until tender. Boil macaroni in salt water until tender. Rinse well with cold water. Put in a large pan. Add sauce, mix to serve. Add more cheese while hot. Makes 12 large servings.

Mrs. Mike Nagel
Raleigh, N. Dak.

HUNGARIAN CARROTS

1 qt. carrots $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup vinegar 1 tbsp. butter
1 tsp. salt 1 tbsp. chopped parsley

Wash and scrape carrots. Cut into 2" lengths. Place in saucepan. Add salt & hot water to cover. Cook until tender. Drain & add butter, vinegar and sugar. Cook slowly until transparent. Serve hot, garnished with chopped parsley.

Mrs. Lawrence Sibla, Glen Ullin, N. D.

HUNGARIAN GOULASH

4# beef, cubed (from shoulder or neck)
2 onions, chopped
1 clove garlic, if desired, chopped
Salt, pepper & paprika to taste
2 tbsp. flour
1 qt. stock (or boiled water)
2 tbsp. tomato puree or 2 fresh tomatoes
2 carrots, diced
2 large potatoes, diced
1 tsp. parsley

Cut meat in 2" cubes; place 1 tbsp. shortening in stew pan and brown meat; add onions, salt, pepper & flour; mix well. Then add rest of ingredients. Cook slowly and $\frac{1}{2}$ hour before serving add potatoes. Serve garnished with chopped parsley.

Regina Thomas
1119, S. 9th St., Bismarck, N. Dak.

TRANSYLVANIAN GOULASH

1 lb. sauerkraut	$\frac{1}{2}$ cup tomato
2 tbsp. lard	puree
1 c. finely chopped onion	Salt
$\frac{1}{2}$ tsp. chopped garlic	$\frac{1}{2}$ cup sour
2 tbsp. sweet paprika	cream
3 c. chicken stock or water	$\frac{1}{2}$ cup heavy
2# boneless shoulder of	cream
pork, cut 1" cubes or	2 tbsp. flour
left-over pork roast	
$1\frac{1}{2}$ tsp. caraway seeds	

Wash sauerkraut under cold running water. Melt lard in a 5-qt. casserole; add onions. Cook over mod. heat, stirring occasionally for 6-8 min. or till lightly colored. Add garlic & cook a min. or 2 longer. Off the heat, stir in paprika, continuing to stir until onions are well coated. Pour in $\frac{1}{2}$ cup of stock or water and bring to boil. Add the pork cubes. Now spread sauerkraut over the pork & sprinkle it with caraway seeds. In a small bowl, combine tomato puree & rest of the stock & pour the mixture over the sauerkraut. Bring the liquid to a boil once more, reduce heat & simmer 1 hr. Add little water to keep sauerkraut moist. When pork is tender, combine sour cream, heavy cream and flour. Then carefully stir this mixture into casserole. Simmer 10 min. longer

Mrs. Lowell Ringdahl
Lisbon, N. Dak.

GREEK RECIPES

GREEK CHRISTMAS BREAD

Dissolve 3 cakes of yeast in 1 cup cold milk. Warm 3 cups milk and dissolve in it a little more than 2 cups sugar. Place 5 lbs. flour in a large mixing bowl and add the milk and sugar mixture and 6 well beaten eggs to which have been added 1 jigger cognac or whiskey, $\frac{1}{2}$ tsp. ground anise or oil of anise, $\frac{3}{4}$ lb. melted butter and 2 tsp. salt.

Add the yeast mixture last. Add more milk or flour accordingly to form a rather soft dough, and knead well - the more the better. Cover with a towel and warm cloth and set in a warm place to rise. When double, turn out on floured board and re-knead.

A horseshoe shape is typically Greek. Snip with scissors to make feathery top. The dough can be put in pie plates, using a little over a saucer of dough in each, or it can be braided into a wreath. Brush top with beaten egg and sprinkle with sesame seeds or decorate with candied fruit. Set in warm place to rise again. Bake at 400° for 10 minutes. Reduce to 350° for 10 min., finally bake at 300° for 20 min. until golden brown.

Birdie DeRemee
Driscoll, N. Dak.

VOOTERON KOULUVAKI (Butter cookies)

1 lb. butter	6 cups flour
2 egg yolks	1 cup ground blanched
$\frac{3}{4}$ cup powd. sugar	almonds
1 tsp. almond flavoring	

Melt butter; strain to remove salt. Cool and then beat for 15 min. Add egg yolks; continue beating, adding powdered sugar, flavoring and flour. Mixture will be crumbly. Add almonds; mix thoroughly. Shape in desired form and put on ungreased baking sheet. Bake at 350° for 25-30 min. until very light brown. Roll in additional powdered sugar. Yield: 40 cookies

Mary Jo Jochim
Rural Route 1
Flasher, N. Dak.

GREEK SHORTBREAD "Kourabiedes"

Cream $\frac{1}{2}$ lb. of butter, work in 1 lb. of flour gradually, and $\frac{1}{2}$ lb. of confectioner's sugar and 1 tsp. baking powder.

Work thoroughly - roll out. Divide into pieces 2" wide by 3" long. Bake in a slow oven for $\frac{3}{4}$ hour without browning. Dip in confectioner's sugar, being careful that each piece is evenly coated.

Arthur Anderson
Carrington, N. Dak.

FEAST CAKE OF GREECE

$\frac{1}{2}$ cup milk	$\frac{1}{4}$ cup butter
$\frac{1}{4}$ cup sugar	2 cakes compressed yeast
2 cups flour	2 eggs

Scald milk. Add butter and sugar. When lukewarm add yeast and half the flour. Beat to smooth batter; add well beaten eggs and remaining flour. Turn out on floured board. Knead until smooth. Place in greased bowl cover and let rise in warm place ($80-85^{\circ}$) until double in bulk. When light, shape into 3 round loaves and place them on a greased baking sheet in form of a 3-petaled flower. Cover and let rise again. Bake 45 min. in 375° oven. When cool, glaze with uncooked icing and garnish with nuts and candied fruits.

Mrs. Clifford Nunn, Dawson, N. Dak.

GREEK CHRISTMAS COOKIES

1 cup butter or margarine	
2 cups confectioner's sugar	
1 egg yolk	
2 cups sifted flour	1 tsp. ground cloves
1 tsp. cinnamon	$\frac{1}{2}$ tsp. nutmeg
$\frac{1}{8}$ tsp. salt	2 cups finely ground
Candied cherries	unblanched almonds

Cream butter and sugar until light and fluffy. Add egg yolks and all other ingredients except cherries. Knead well with hands or spoon. Shape in small balls with hands dusted with sugar. Put on baking sheet 3" apart; press half a candied cherry in center of each cookie. Bake 350° 15 min.

Mrs. Lester Blohm
Beulah, N. Dak.

KOUROMBEA

2 lbs. butter
2 eggs (use only white of one)
1 tsp. vanilla
1 tsp. granulated sugar
1 cup powdered sugar
2 cups flour (approx.)

Night before, melt down butter slowly. Skim off "scum" that forms. Drain the yellow liquid off, careful not to include settlings. Discard settlings. Let stand at room temp. overnight. Cream and blend the remaining ingredients. Chill dough.

Preheat oven to 350°. Working quickly, roll between hands about 1½ tsp. dough into finger like forms. Bake on lightly greased cookie sheets about 10 min. Remove from baking sheets and place on waxed paper which has been sprinkled with sifted powdered sugar. Sprinkle tops of cookies with same. A tasty Greek delicacy!

Mrs. George Bentz
Beulah, N. Dak.

SHRIMP CHOW CHOW (Serves 8)

2 cans (2 3/4 oz ea) small shrimp
3 tbsp. cooked carrots, sliced and quartered
2 tbsp. chow chow sauce
2 tbsp. chow chow vegetables
½ tsp. salt

Combine ingredients. Serve very cold on toast rounds. Keep in frig until ready to use.

Mavis Roberts
Goodrich, N. Dak.

EGG & ONION SAMBAL

1 large sweet onion, thinly sliced
1 med. sized cucumber, thinly sliced
1 lg. green pepper, sliced 1/8" thick
1/3 cup lemon juice
1/3 cup water
1 tsp. sugar - 1 tsp. salt
½ tsp. pepper
3 hard-cooked eggs, halved

In a bowl combine the onion, cucumber & green pepper. Combine lemon juice, water, sugar, salt & pepper. Pour over the
(continued next column)

EGG AND ONION SAMBAL (cont.)

vegetables. Toss together thoroughly. Chill for several hours. Just before serving toss again and garnish with hard-cooked eggs. 4-6 servings.

Mrs. Gordon H. Hansen
309, 11th Ave. N.E.
Jamestown, N. Dak.

GREEK EGG LEMON SOUP

1 can condensed chicken noodle soup or condensed chick broth
1 soup can water
2 eggs
2 or 3 tbsp. lemon juice

Heat soup and water to boiling. Meanwhile beat together eggs and lemon juice. Beat a little of the hot soup into egg mixture. Gradually add to soup. Serve immediately. Makes 3 cups soup.

Ginny Paraskeva
1504 18th St.
Bismarck, N. Dak.

HABASH MAHSI (Stuffed Turkey -Serves 12)

3 tbsp. oil
3 cups ground meat
1½ cups rice
½ cup shelled pistachio nuts
2 tsp. salt
1 tsp. pepper
½ tsp. cinnamon
1 cup water
¼ cup lemon juice
1 12-lb. turkey
¼ lb. butter, melted

Heat oil in large skillet. Add meat and cook until brown. Add rice, nuts and spices. Stir well. Add liquids; cover and simmer 15 min. or until liquids are absorbed. Stuff turkey. Place in large kettle; add water to barely cover. Add 1 Tbsp. salt and bring to a boil. Skim. Cover and simmer gently until meat is tender, about 2 hours. Lift the turkey carefully from kettle and pat dry. Coat with melted butter and place in 450° oven until brown, about 15 min. (Turkey is moist, tender & the stuffing is excellent and unusual)

Miss Shari Rothacker
Goodrich, N. Dak.

IRISH RECIPES

IRISHMAN'S CAMP FISH STEW

To be prepared, cooked & served where fish are caught.

Place in layers on foil:

Slice full length of raw potato

Slice of onion or lemon or both

Fillet of fish

Wrap around above, 2 slices of bacon.

Season well. Wrap in foil and place in camp fire. A good bed of coals will cook this in one-half to three quarters of an hour.

Carrie Hallahan Weinhandl

Shields, N. Dak.

IRISH STEW

Brown 2 lbs of 1" cubes of boiling beef. Add $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. pepper and 1 tbsp. vinegar. Cover with hot water and simmer several hours or until tender but not overdone. Boil about 1 lb. carrots, sliced 1", 5 large sticks celery, cut $\frac{1}{2}$ " long, 1 large onion in chunks, $\frac{1}{2}$ med. size green pepper cubed small, 4 or 5 med. potatoes, diced lg, 1 level tsp. salt. Cook until tender. Add 1 box frozen peas the last ten min. of cooking.

Add the vegetables and the juice to the stewed meat. Thicken with 1 heaping tbsp. cornstarch. Add a dash or two of oregano. Cover and keep warm.

Mrs. Albin Arnble

Rolette, N. Dak.

IRISH LAMB STEW

2 lbs. lamb, cut in 1" cubes
1 lb. potatoes 2 bay leaves
1 lb. onions $\frac{1}{2}$ tsp. oregano
1 lb. celery $\frac{1}{2}$ tsp. thyme, crushed
1 lb. carrots $\frac{1}{2}$ tsp. rosemary
Parboil lamb for 15 min. Drain and dry.
Cut vegetables in desired sizes. Tie herbs loosely in cloth bag. Combine all ingredients and add enough water to almost cover. Simmer for 1 hr. and 30 min. Remove bag and serve. Yields 10 servings.

Mrs. John Sabot, Sr.

Route 1, Bismarck, N. Dak.

IRISH SODA BREAD

2 cups flour $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. salt $\frac{1}{2}$ cup buttermilk

Put all the dry ingredients in bowl. Mix to elastic dough with buttermilk. Press into a circle. Divide in half. Place on medium hot griddle. Brown both sides. Split; eat with butter.

Mrs. Bernard Allmaros

New Rockford, N. Dak.

IRISH SWEET BREAD - "Barm Brack"

$\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup ($\frac{1}{2}$ stick) butter
 $\frac{3}{4}$ cup warm water (115°)
3 pkgs. of active dry or compressed yeast
2 eggs, beaten
 $4\frac{1}{2}$ cups unsifted flour (about)
1 tsp. grated lemon peel
 $1\frac{1}{4}$ cups golden seedless raisins
 $\frac{1}{3}$ cup chopped, mixed candied fruits

Scald milk. Stir in sugar, salt and butter. Cool to lukewarm. Measure warm water into large mixing bowl. Sprinkle or crumble in yeast; stir until dissolved. Stir in lukewarm milk mixture. Add beaten eggs and 3 cups flour. Beat on med. speed of mixer 2 min. (or 300 strokes by hand). Stir in lemon peel and enough additional flour to make soft dough. Turn out on lightly floured board. Knead until smooth and elastic. Place in a greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, until doubled in bulk, about 40 min.

Punch down and turn out on a lightly floured board. Knead in raisins and mixed candied fruits. Divide in half. Shape into loaves. Place in 2 greased 9x5x3" loaf pans. Cover. Let rise in warm place, free from draft, until doubled, about 50 minutes. Bake in 375° oven for 30-35 min. till done.

Mrs. Orville Brakel

R. #1, Box 58

Hurdsfield, N. Dak.

IRISH FRECKLE BREAD

5 cups flour	1 cup potato water
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup shortening
1 tsp. salt	2 eggs
2 pkgs. dry yeast	$\frac{1}{4}$ cup mashed potatoes
	1 cup seedless raisins

In large bowl mix $1\frac{1}{2}$ cups flour, sugar, salt & undissolved yeast. Combine potato water & shortening in sauce pan and heat till warm. Add to dry ingredients and beat 2 min. with mixer. Add eggs, potatoes and $\frac{1}{2}$ cup flour to make thick batter. Beat 2 min. Stir in raisins and flour to make soft dough. Turn on floured board and knead 10 min. Let rise. Divide in 4 pieces and grease 2 loaf pans. Shape pieces in long slender loaves & place 2 lengthwise in each pan. Let rise and then bake 35 min. at 350° or until done. Remove & cool on racks.

Mrs. Marcus Zander
R. #1, Mandan, N. Dak.

IRISH OATMEAL COOKIES

Melt over hot (not boiling) water 1 pkg.
(1 cup) chocolate chips. Let Cool.

Blend $\frac{1}{2}$ cup shortening and 1 cup sugar. Add & blend well, 1 egg, 1 tsp. vanilla, $\frac{1}{2}$ tsp. almond extract, melted chocolate chips, 1 cup oatmeal, 1 cup coconut and flour mixture (1 cup sifted flour, $\frac{1}{2}$ tsp. soda and $\frac{1}{2}$ tsp. salt.)

Mix well and shape in 1" balls. Place on greased cookie sheet & flatten with fork tines. Bake 12 min. at 350 degrees. Yields 5 dozen.

Mrs. Ervin Lahren
R. #1, Washburn, N. Dak.

FLAKE MEAL COOKIES

1½ cups butter 1 2/3 cups flour
3/4 cup sugar 4 1/2 cups quick-cook oat-
 meal

Add 1 tsp. vanilla, and enough sweet cream to make into balls. Flatten cookies or cut out cookies with a cookie cutter. Bake in a moderate oven.

Mrs. Walter Bohlin
Braddock, N. Dak.

PATRICK'S PRIDE SPICE CAKE

1½ cups white sugar
1½ cups sour cream
3 eggs
1 tsp. cinnamon
¼ tsp. ginger
¼ tsp. nutmeg
¼ tsp. allspice
2 tsp. soda dissolved in boiling water
2 cups all-purpose flour
2 diced unpeeled apples
1 cup nuts
1 cup fruit cake mix (optional)

One bowl method - just add ingredients as listed. Flour need not be sifted. Frost with carmel frosting.

Mrs. Carl Herman
Beulah, N. Dak.

VINARTERTA (Icelandic cake)

2 lbs. dried prunes, cooked	1 cup sugar
$\frac{1}{2}$ cup prune liquid	2 eggs
1 cup sugar	1 tsp. vanilla
$\frac{1}{2}$ tsp. cardamon seeds	4 cups flour
1 tsp. vanilla	2 tsp. bkg. pwdr
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ tsp. salt
1 cup butter	$\frac{1}{4}$ cup milk

Cover prunes with water and cook slowly until tender. Drain, saving the liquid. Cool, remove pits, put prunes through food grinder. Now add prune liquid, sugar and cardamon seeds, split in half, to prunes and cook until thick. Cool, add vanilla. Cream butter and sugar. Beat eggs slightly, stir eggs & vanilla into sugar. Sift flour, bkg. powdr., & salt together. Add alternately with milk. Cool dough in frig. Divide dough into 7 equal portions. Roll out very thin on lightly floured board to fit 8" cake pan. Turn cakepan upside down, place dough on top of pan and trim edges. Bake for 20 min. or until edges turn slightly brown. Remove from oven and slide cake off bottom of pan with spatula. Spread prune filling between layers and pat with palm of hand to make the many thin layers of cake blend with filling. Wrap cake in dry cloth; let stand overnight before cutting.

Mrs. Marino Hannesson
Hamilton, N. Dak.

ITALIAN RECIPES

ITALIAN CREME CARMEL CUSTARD

1 qt. milk
6 complete eggs + 2 yolks
12 tbsp. sugar

With wire beater, beat eggs in large bowl until frothy. Gradually add 8 tbsp. sugar. Bring milk to boil and add to beaten eggs. In a small old pan melt 4 tbsp. sugar and stirring constantly leave on med. high heat until sugar turns dark brown. Quickly pour small amount of melted sugar into bottom of custard cups. Place custard cups in pan of water and bake in 350 oven until a toothpick comes out clean (about 45 min.) Cool and refrigerate. To serve, dip custard cup in pan of hot water to loosen and invert on small dessert plates. About 10 servings.

Mrs. Joseph Grieco
436 Cottonwood Court
Wahpeton, N. Dak.

ITALIAN CREAM

1 box lemon jello $\frac{1}{2}$ cup milk
1 lemon $1\frac{1}{2}$ cups sugar
2 oranges 1 egg
1 pt. cream

Mix jello as directed on box. Combine juice of the 2 oranges and lemon plus the grated rind of the lemon and $\frac{1}{2}$ an orange. Bring cream and milk to boiling point and pour over beaten egg and sugar mixture. Mix fruit juice with jello and fold in cream mixture. Chill in individual dishes. Serve plain or top with whipped cream. 6 servings.

Mrs. Larry L. Larson
Bismarck, N. Dak.

ITALIAN ZUPPA INGLAISE - Dessert Cake

8 eggs
 $\frac{1}{2}$ cup sugar
2 tbsp. flour
1 qt. milk
Several pieces of lemon rind
1 sponge cake
 $\frac{1}{2}$ cup rum, port, sherry or any liqueur.

ITALIAN ZUPPA INGLAISE (cont.)

Beat eggs in the top part of a double boiler and slowly beat in the sugar. Gradually add the flour and milk, blending the mixture carefully with a wire beater. Add the pieces of lemon rind. Cook over boiling water stirring constantly until mixture thickens. Allow to cool and remove the lemon rind. Slice sponge cake crosswise into 3 layers. Dip a layer of cake into the liquor and place on a cake plate. Cover generously with custard mixture. Repeat with the remaining layers to form a 3-layer cake. Pour remaining custard over top and serve. (Serves 10)

Mrs. Ernest Presser
Mercer, N. Dak.

MANAIMO SQUARES

$\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ cup butter
5 tbsp. cocoa
1 tsp. vanilla
1 egg

Place in double boiler, stir well until butter is melted and mix like custard. Remove from heat.

Add: 25 graham crackers (rolled fine); 1 cup coconut and $\frac{1}{2}$ cup chopped walnuts. Mix well and pack firmly into 9" square pan. Mix: $\frac{1}{4}$ cup butter (creamed); 3 tbsp. milk; 2 tbsp. jello vanilla pudding.

Blend in: 2 cups powdered sugar. Spread over top and let stand 10 minutes. Melt 6 oz. pkg. of chocolate chips, spread over custard icing. Let stand until hard in frig. Cut into squares or bars.

Mrs. Milo Pedersen
607 9th Ave. S.W.
Mandan, N. Dak.

TORCETTIE (Italian Pastries)

1 cup butter	2 eggs
1 cup veg. shortening	5 cups flour
1 tbsp. sugar	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ cup warm milk	1 lb. pwd. sugar
1 yeast cake	

Mix shortening and flour till fine. Combine milk, sugar and vanilla. Add yeast &

(continued next page)

TORCETTIE (continued)

knead slightly. Let rise until double in bulk, about 1 hr. Cover bread board with powdered sugar, break off small pieces of dough, roll in powdered sugar, shape in inch long pieces, roll around in mixture given below. Bake 375° about 12-15 minutes. Makes about 90 cookies.

Filling Mixture:

- 1 lb. dates
- ½ can almond filling if available or add ½ cup sugar and 2 tsp. almond flavoring
- 1 cup water

Mrs. Peter E. Niennesma
Strasburg, N. Dak.

HOMEMADE RAVIOLLI (Italian Style)

Dough:
3 cups flour
2½ tsp. baking powder
½ tsp. salt
About 2/3 cup water or enough to make dough so it can be rolled out quite thin.

Filling: (Mix together)

- 1 lb. ground beef
 - 1 egg
 - 1/3 cup milk
 - salt & pepper to taste
- Preheat 1 16-oz. can tomato sauce to which add 1 pkg. spaghetti sauce mix. Roll out dough; cut in 2" squares; place about 1 tsp. ground beef mix on square, fold in triangle shape and seal edges. Bring to boil about 2½ cups water, ½ cup lard and ½ tsp. salt in skillet. Add Raviolli. Pour tomato sauce over top and cover pan. Cook about 25-30 min. over low heat. There will be tomato sauce left to serve with Raviolli.

Mrs. Mike Kuntz
904 5th Ave. N. W.
Mandan, N. Dak.

MOSTACCIOLI WITH TOMATO SAUCE

- ½ cup finely chopped onion
- ¼ cup diced celery
- ½ cup drained mushroom pieces (4 oz. can)
- ½ clove garlic, finely chopped

(continued next column)

MOSTACCIOLI (continued)

- 2 tbsp. salad oil
- 1½ lb. ground beef
- 1 tsp. Oregano
- 1/8 tsp. basil
- 1/8 tsp. thyme
- ½ bay leaf
- 1½ tsp. salt
- 1/8 tsp. pepper
- 2½ cups tomatoes (1 pound 4 oz. can)
- ¾ cup tomato paste (6 oz can)
- 1 cup beef stock or 1 cup water + bouillon cube
- 8 oz. Mostacciolo

Saute onion, celery, mushrooms and garlic in salad oil in heavy saucepan. Add ground beef and continue cooking until meat begins to brown. Add all other ingredients except Mostaccioli. Bring to boiling point, stirring frequently. Reduce heat and simmer slowly for about 1 hour. Cook Mostaccioli in rapidly boiling water 12 to 15 minutes or until tender. Drain thoroughly. Place cooked mostaccioli on heated platter or serving plate. Pour tomato sauce over it. Serve with grated parmesan or cheddar cheese. Serves 4 to 6.

Mrs. Ernest Benedict
Hazelton, N. Dak.

ITALIAN SPAGHETTI SAUCE

- 2-3 large onions
- 3 garlic cloves
- 3-4 lb. ground beef
- 2 8-oz. cans tomato paste
- 6 cans water
- 2 cans tomato sauce (8 oz. size)
- 1 package Schilling spaghetti sauce mix
- ½ to ¾ bottle Italian seasoning
- Salt to taste
- ½ tsp. pepper
- 1 tsp. garlic powder

Saute onions and crushed garlic in olive oil. Brown ground beef in same pan. Drain off oil and combine all ingredients in a large pot. Simmer for 6-8 hours or until very thick.

Mrs. Edwin Gienger
Streeter, N. Dak.

ITALIAN PIZZA

Crust:

1/3 cup warm water, 1/2 tsp. sugar, 1 pkg. dry yeast. Dissolve in cup.

1/3 cup sugar, 1/3 cup oil, 1/2 tsp. salt, 1/2 cup boiling water. Let cool and add yeast mixture - 1 egg and 3 1/2 cup flour. Mix well. Let stand 10-15 min. Place in pans. Spread with rest of ingredients.

2 cans tomato sauce green pepper &
1/2 lb. raw hamburger olives, chopped
2 cans mushrooms pepperoni - cut thin

Sprinkle these spices over the top: thyme, oregano, red pepper (optional) anise seed, basil leaves, onion salt, garlic salt. 2 pkg. shredded Mozerella cheese. Bake in hot oven until done. Makes 2 lg. Pizzas.

Mrs. Kenneth Klusmann
New Salem, N. Dak.

ITALIAN CASSEROLE - LASAGNA

Chop 1 onion fine and dice 1/4 cup celery. Brown until tender in 2 tbsp. shortening. Add 1 1/2 lbs. ground beef and let cook. Add 1 clove garlic, minced fine (do not use garlic salt). Set oven at 325°. Cook one 18 oz. package lasagna noodles. Drain drippings off of fry pan and add one No. 303 can tomatoes, 1 can tomato paste, 2 tsp. salt, 1/2 tsp. Cayenne pepper, 1/2 tsp. oregano, 1 big bay leaf. Cover with lid and cook slowly for 20 min.

Arrange half of drained noodles in casserole. Pour half of meat mixture over them. Add 1/2 cup cottage cheese, 1 layer of 1/2 lb. cream cheese, sliced. Repeat layers and top with 1/3 cup Parmesan cheese. Bake 1 to 1 1/2 hours, uncovered.

Mrs. A. L. Streitmatter
915 N. 14th St.
Bismarck, N. Dak.

FRIED CHICKEN - Italian Style

1 young spring chicken - jointed
1/4 cup flour
2 tbsp. lemon juice
1/4 cup olive oil
1/2 tsp. salt
1/4 tsp. pepper
(continued next column)

FRIED CHICKEN (continued)

1 bay leaf
4 tbsp. butter

Flour chicken pieces lightly. Mix lemon juice, olive oil, salt, pepper and bay leaf. Beat thoroughly and pour over chicken. Let stand about 1 hr, then drain off liquid. Roll chicken in Parmesan cheese and fry in butter.

Mrs. Frank Skachenko
Killdeer, N. Dak.

ITALIAN SHRIMP AND RICE SALAD

1/8 tsp. garlic salt
1/2 tsp. salt
1/4 tsp. pepper
1/3 cup Italian dressing
1/2 tsp. basil leaf, crumbled
2 tbsp. chili sauce
2 cup diced, cooked shrimp
3 cups chilled, cooked rice
1 cup coarsely grated raw cauliflower
1/2 cup sliced pitted olives
1/3 cup thinly sliced green onions
1 tomato, cut in wedges
1 or 2 tbsp. grated Parmesan cheese

Blend garlic powder, salt, pepper, dressing, basil, and chili sauce in small bowl. Combine shrimp, rice, cauliflower, olives, and green onion in large bowl. Pour dressing mixture over shrimp mixture; toss well. Serve in salad bowl lined with greens; garnish with tomato wedges; sprinkle with Parmesan cheese. Serves 4-6.

Mrs. Melvin M. Max
907 Elm St., Mandan, N. Dak.

PASPACHUTA

1 large onion, chopped
1 green pepper, chopped
Fat
1 lb. ground beef
2 tsp. chili powder
1 tsp. cumin seed
1 can cream of mushroom soup
1 No. 303 can cream style corn
1 lb. spaghetti, cooked and drained
grated sharp cheese
Saute onion and green pepper in small amount of fat until done. Add ground beef cook until meat is done. Combine all
(continued next page)

PASPACHUTA (continued)

ingredients except cheese; pour in greased baking dish. Cover with cheese. Bake at 350° until melted and brown.

Mrs. William Petryzak
Grassy Butte, N. Dak.

CALABRIAN ROLLED BEEF

1 1½-2# flank steak
stuffing:
3 hard cooked eggs, chopped
2 garlic cloves, crushed
1 cup fresh bread crumbs
½ cup finely chopped parsley
½ cup chopped walnuts
½ cup grated Parmesan cheese
¼ cup golden raisins
1 tsp. salt
1/8 tsp. pepper
½ cup olive oil
1 (2 lb. 3 oz) can tomatoes with basil
2 (6 oz) cans tomato paste
¼ cup golden raisins
With sharp knife split flank steak lengthwise into 2 thin pieces. Cut each piece into 4; set aside.
Stuffing:
Combine eggs, garlic, bread crumbs, parsley, walnuts & cheese, raisins, salt & pepper. Divide evenly among 8 pieces flank steak, allowing ½ cup for each. Roll each piece jelly-roll fashion and secure with toothpicks. In skillet with hot olive oil blend tomatoes with basil, tomato paste & raisins. Stir well. Bring to simmering point. Place meat in skillet; cover and simmer 30 to 45 minutes or until tender. Stir occasionally. Serves 6.

Mrs. Joseph Hulm
Box 217, Hague, N. Dak.

ITALIAN BREAD STICKS

¾ cup warm water (not hot)
1 pkg. active dry yeast
2½ cups Bisquick
¼ cup melted butter
Dissolve yeast in warm water. Mix in Bisquick. Beat vigorously. Turn dough onto surface well dusted with Bisquick. Knead until smooth, about 20 times. Divide the (continued next column)

ITALIAN BREAD STICKS (continued)

dough into 16 equal parts. Roll each between hands until pencil thin strips, 8" long. Spread part of butter in bottom of 13x9½x2" oblong pan. Put strips in pan and brush tops with remaining butter. Sprinkle with caraway, poppy, celery, sesame seeds or garlic salt. Cover with damp cloth and let rise one hour. Heat oven to 425° and bake 15 min. until lt. golden brown. Turn off oven & allow bread sticks to remain in oven 15 min. more to crisp.

Mrs. Dennis Hoherz
New Salem, N. Dak.

NEOPOLITANS

Dark Dough: Sift together and set aside: 3 cups sifted flour, ¼ tsp. salt, 1 tsp. soda, ½ tsp. cinnamon, ½ tsp. cloves. Blend 1 cup shortening, 1½ cups brown sugar, firmly packed. Add 2 eggs, beat well, the flour mixture and 1 cup chopped nuts, 1 cup chocolate morsels.

Light Dough: Sift together 2 cups sifted flour, ½ tsp. salt, ¼ tsp. soda. Blend ½ cup shortening, ¾ cup sugar. Add 1 egg, 1 tsp. vanilla, ½ tsp. almond extract, 2 tsp. water. Add and blend well, flour mixture, ¾ cup raisins finely chopped, 12 candied cherries, chopped.

Pack half of dark dough into a waxed paper-lined pan 10x5x3"

Add all of the light dough; pack firmly.

Add remainder of dark dough; pack firmly. Refrigerate 24 hours. Bake at 400° for 10 min.

When needed cut lengthwise in thirds, slice across into 1/4". Approx. 8 doz.

Mrs. Julius Helm
McClusky, N. Dak.

MEXICAN RECIPES

TAMALE PIE

1 medium onion (chopped)
1 small green pepper (chopped)
3/4 lb. ground beef
2 8-oz. cans seasoned tomato sauce
1 12-oz. can (1½ c.) whole kernel corn
½ cup chopped ripe olives
1 clove garlic (minced)
1 tbsp. sugar
1 tsp. salt
2 to 3 tsp. chili powder
1½ cup shredded processed cheese

Corn Meal Topper:

3/4 cup yellow corn meal
½ tsp. salt
2 cups cold water
1 tbsp. butter

Cook onion and green pepper in 1 tbsp. fat till just tender. Add meat and brown lightly. Spoon off excess fat. Add next 8 ingredients. Simmer 20-25 minutes or until thick. Add cheese and stir until melted. Pour into 10x6x1½" baking pan. Make corn meal topper: Stir corn meal and salt into cold water. Cook and stir until thick. Add butter. Mix well and spoon over meat mixture making narrow strips. Bake at 375° 40 min. or until top is brown. Makes approx. 6 servings.

Marcia A. Sayler
RR 11, Washburn, N. Dak.

MEXICAN FRIED RICE

1 cup uncooked rice
1 onion
3 tbsp. bacon drippings
2 ripe tomatoes, peeled & chopped fine
1 clove garlic, minced
2 tsp. chili powder
3 cups hot beef broth
¼ tsp. oregano
salt & pepper to taste
In a heavy iron skillet, brown rice in bacon drippings over low heat. Add tomatoes, garlic, onion, chili powder, salt and pepper and oregano. Stir well. Add hot beef broth. Cover tightly and cook over low heat for about 30 minutes.

Mrs. John Stone
Halliday, N. Dak.

MACARONI LUNCH

1 lb. sausage
1 large onion, chopped
1 large green pepper, chopped
1 3/4 cups buttermilk
2 cups uncooked macaroni
2½ cups canned tomatoes
1½ tsp. chili powder
1 tsp. sugar
Salt to taste
Brown sausage, onion and pepper in frying pan. Place remaining ingredients in large pan. Add sausage mixture, stir until mixture boils. Simmer over low heat for 30 min. or until macaroni is tender.

Myrtle Haskins
Route #1, Box 67A, Glenburn, N. Dak.

FRIJOLES (Mexican Beans)

2 pounds pinto beans
2 large onions
4 cloves garlic
2 tsp. salt
½ tsp. black pepper
½ tsp. comino seed
1 can taco sauce
1 can roasted green chiles
1 can tomatoes
Soak pinto beans in cold water overnight. Drain, wash, cover with about 2" water; add salt and boil over mod. heat for about an hour, adding water if needed.

Add diced onion and diced garlic, chopped green chile, black pepper, comino seed, taco sauce, and tomatoes. Cook over reduced flame for 1-1½ hrs. until beans are tender. If spicier beans are desired this may easily be achieved by the addition of a tsp. or two of red chili powder.

VARIATION: These frijoles may be easily converted to a delicious chile con carne con frijoles by the addition of ground beef (about 2#) which has been browned in cooking fat and added to the beans after the first hour of cooking.

Mrs. Ray Sullwold
Underwood, N. Dak.

MEXICAN HOT DISH

1 lb. ground beef
1 med. onion, chopped
1 can tomato soup
Salt to taste
Chili powder to taste
1 can kidney beans
1 pkg. corn chips, crushed
shredded lettuce

Brown ground beef and onion. Add tomato soup and seasonings. Simmer to develop flavor. Stir in kidney beans. Arrange in layers with crushed corn chips. Bake at 350° for ½ hr. Serve with the shredded lettuce on top.

Mrs. Don Lucas
1401 19th St., Bismarck, N. Dak.

ENCHILADAS

1 pound hamburger
1/3 to 1/2 c. green pepper, chopped fine
1/3 cup onion, finely chopped
1 can tomato paste
2 cans water
¼ tsp. oregano
½ tsp. garlic salt
½ tsp. salt
1½ tsp. chili powder
3 to 4 drops Tabasco sauce

Brown first three ingredients together. Add other ingredients and simmer to blend flavors. Barely fry the tortillas in oil. Dip each one in the filling. Lay the tortilla flat and spoon onto it 1½ tbsp. meat filling, grated cheese (sharp cheddar) and chopped onion. Roll up each tortilla and place with open side down in a casserole. When the casserole is filled, grate sharp cheese over top of tortillas and spoon a bit of the meat sauce on top. Bake at 250 or 300 degrees until cheese has melted and meat is heated through.

Mrs. Duane Sauter
703 29th St.
Bismarck, N. Dak.

OLIVE TAMALE SQUARES

½ cup diced onion
1 cup sliced celery
1 minced garlic clove or garlic salt
¾ lb. ground lean beef
1 tbsp. cooking oil
3 cups canned tomatoes
¾ cup corn meal
1 ¾ cup cooked whole kernel corn
1 tbsp. chili powder
1 tbsp. salt
¾ cup ripe olives, cut
1 cup grated American cheese

Saute onion, celery, garlic, and beef in oil. Heat tomatoes; stir in corn meal & cook for 5-10 min. Add corn, seasonings, olives and beef-onion mixture. Pour in baking dish; top with cheese. Bake at 350 degrees for 1 hour. Garnish with olives. 6 servings.

Mrs. Joe Romanychn
Fairfield, N. Dak.

TORTILLAS

½ cup cornmeal
¾ cup prepared pancake mix
1 ¾ cup milk
1 egg, slightly beaten
Combine corn meal and pancake mix; blend liquids, add dry ingredients. Drop by spoonfuls on hot griddle; spread out batter with spoon to pancake size.

Make hot sauce:

1 cup tomato juice with 1 cup catsup and tobasco sauce added. Then fry 1 lb. hamburger and add 1 can chili beans. Fill 3 bowls: one with chopped lettuce; one with onions and one with grated cheese.

Now begin by taking a tortilla dipped in hot sauce, add spoon of hamburger mixture, then cheese, onions and lettuce. Top with hot sauce.

Plan 3 for a woman and 5 for a hungry man.

Mrs. Clifford Kluck
McClusky, N. Dak.

EASY-TO-DO TACO SAUCE

3/4 lb. hamburger - brown
1/4 c. onion - diced and saute with hamburger. Drain grease off.

Add: Small can tomato paste & 1/4 to 1/2 can water or small can tomato sauce, can of pinto beans, 1 tsp. chili powder and 3 tbsp. chili sauce.

Simmer for at least 15 minutes, preferably 1/2 hour. Spoon on top of Fritos and top with lettuce (diced) cheese (grated) and tomato (small chopped pieces.)

Mrs. Byron L. Dorgan
305 Ryan Drive
Bismarck, N. Dak.

MEXICAN SPAGHETTI

1 lb. ground beef
1/3 cup chopped onion
1/3 cup diced pepper
1/3 cup olives or sweet pickles
1/2 cup celery
1 cup frozen corn
1 cup cheese
1 can tomato soup
salt & pepper
1 tbsp. worcestershire sauce
1 tsp. A-1 sauce
1 cup spaghetti

Combine onion, pepper, ground beef and celery; brown in skillet. Combine olives, corn, soup, seasonings & simmer 20 min. Pour this over spaghetti and top with shredded cheese. Cook in electric skillet over low heat. Serves 4-6.

Mrs. Arnold Gietzen
Box 64, Glen Ullin, N. Dak.

MEXICO MEAT LOAF

2 lbs. Hamburger
1 egg
1/2 cup corn meal
1/2 cup chopped onion
1/4 cup chopped green pepper
1 1/4 cup tomato juice
1 1/2 tsp. salt; pepper to taste
Small amount of sage
1/2 tsp. chili powder

Mix ingredients well. Place in
(continued next column)

MEXICO MEAT LOAF (continued)

9 1/2 x 5 1/2 x 3" loaf pan. Bake 1 1/2 hr. at 350°. Serve with tomato sauce.

Merle Barnaby
Wibaux, Mont.

RICE WITH BANANAS

Heat 2 tbsp. salad oil. Add 1 diced clove, of garlic, 1 chopped onion, 1 tbsp. chopped green pepper. Brown. Add 1 cup rice, fry until golden. Add 1 tsp. salt, pinch pepper, 2 cups water (or broth). Cover. Simmer 18 minutes. Serve with fried bananas. Garnish with fresh green peas. Serves 4

Debra Rene Presser
Mercer, N. Dak.

PAN DULCE (Sweet Bread)

1 1/2 c. warm water	1 1/2 c. sugar
1 tbsp. sugar	2 tbsp. melted lard
2 cakes yeast	4 eggs, beaten
2 c. sifted flour	3 c. sifted flour
1/2 tsp. salt	

Dissolve sugar & yeast in warm water. Add 2 cups flour & salt. Mix well. Let sponge rise until doubled. Cream sugar & lard. Add beaten eggs. Add this mixture to sponge & work in rest of flour. Mix well & let rise until doubled. Turn out on board & work in 1/2 cup more flour. Cut into small pieces. Shape with hands into thin round buns. Place on greased tin. Cover with icing. Let rise again. Bake at 325° until light brown. Makes 3 doz.

Icing:

1 1/2 c. flour	1 egg, well beaten
1 c. sugar	1/2 c. lard

Cream sugar & lard, add egg, then flour. Form into small balls and flatten as thin as possible to nearly cover tops of the rolls. Press with fork to decorate; then let rolls rise and complete as directed above.

Selma K. Jahn
Route 1
Emerado, N. Dak.

NORWEGIAN RECIPES

NORWEGIAN DUMP CAKE

DUMP:

- 1 large can crushed pineapple in 9x13 cake pan
- 1 can of cherry pie filling
- 1 large box of white or yellow cake mix (do not make into batter)
- 1 cup of chopped walnuts
- 2 sticks of butter

Do not stir or mix. After walnuts have been placed on cake mix, cut butter into small portions and spread over walnuts. Bake 30-35 min. at 350 degrees.

Mrs. Stanley Lang
Drake, N. Dak.

NEVER FAIL COCOA CAKE

Beat 2 eggs for 2 min. Add $1\frac{1}{2}$ cups cream (either sweet or sour). Don't stir. Sift in 2 cups sifted flour, $\frac{1}{2}$ cup cocoa, 2 tsp. soda, 1 cup sugar, $\frac{1}{2}$ tsp. salt.

If the cream is quite thick, making the batter seem heavy, add $\frac{1}{2}$ cup boiling water just before you pan it.

Bake in a loaf pan for 40 min at 375°.

Mrs. Russell Quale
Driscoll, N. Dak.

ROSETTES

- 4 eggs
- 4 tsp. sugar
- 2 cups milk
- 2 tbsp. almond extract
- $\frac{1}{2}$ tsp. salt
- 2 cups flour

Yoor
Connie
2 eggs
1 tsp. sugar
1 c. flour
1 c. milk
3 tsp. cream
1/4 tsp. salt
Flour

Beat all ingredients together except eggs. In another bowl beat eggs with fork and blend into batter until smooth. Dip iron into the hot fat in a deep kettle to heat it; drain excess fat on brown paper. Fat should be hot enough to brown a piece of bread while counting to 60. Dip heated iron into batter to not more than $\frac{3}{4}$ its height. Put batter-coated iron quickly into hot fat and fry 2 to 3 min. (until active bubbling ceases.) Remove (continued next column)

ROSETTES (continued)

and drain on brown paper. If rosettes are not crisp, the batter is too thick and should be diluted with milk. While still warm, dip in powdered sugar.

Mrs. Ernest Norling
Napoleon, N. Dak.

FYRSTEKAGE (Norway's Cake Royal)

Combine: 2 cup powdered sugar, $1\frac{1}{2}$ cups blanched ground almonds, 1 egg white and 2-3 tbsp. water (or wine).

Sift together: 2 cups flour, 2 tsp. baking powder, $\frac{1}{2}$ cup sugar. Cut in 1 cup butter. Then add 1 beaten egg and vanilla.

Roll out $\frac{2}{3}$ of this dough on well floured board. Transfer to a 13x9x2" pan. (patch if broken). Spoon the stiff paste onto this. Roll remaining dough $\frac{1}{8}$ to $\frac{1}{4}$ " thick and cut into strips and put diagonally over all.

Brush with the beaten egg yolk and bake 35-40 min. in 350° oven. Cool thoroughly and cut into 12 servings.

Mrs. P. Tolpingrud
Halliday, N. Dak.

NORWEGIAN COOKIES

- 1 cup shortening
- 1 $\frac{3}{4}$ cup white sugar
- 2 eggs
- 1 tsp. soda in $\frac{1}{4}$ cup hot water
- 1 tsp. salt
- 1 cup ground raisins
- 2 cups oatmeal
- 2 cups flour
- $\frac{1}{2}$ cup coconut

Mix ingredients in order given. Roll out on floured board to medium thin.

Bake 8 minutes in 375 degree oven.

Mrs. George T. Kach
Box 402
McClusky, N. Dak.

NORWEGIAN SUGAR COOKIES

2 cups sifted all-purpose flour
2 tsp. double acting baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup shortening
1 cup granulated sugar
1 egg, well beaten
3 tbsp. brandy
 $1\frac{1}{2}$ tsp. caraway seeds
powdered sugar

Sift together flour, baking powder and salt. Work shortening with a spoon until fluffy and creamy. Then gradually add sugar, while continuing to work until light. Beat in egg. Stir flour mixture and brandy into shortening mixture; stir in caraway seeds. Refrigerate until firm enough to handle easily.

To Bake: Start heating oven at 350°. Then roll out dough, on floured board, to $\frac{1}{8}$ " thickness or thinner. Cut into stars (etc.). Place $\frac{1}{2}$ " apart on greased cookie sheet. Sprinkle with powdered sugar. Bake 6-8 min. or until a light brown. Makes about 12 doz. cookies.

Mrs. Paul Baarstad
Box 133, Flasher, N. Dak.

NORWEGIAN JELLY COOKIES

$\frac{1}{4}$ cup butter
1 egg yolk
1 egg white
 $\frac{1}{4}$ cup brown sugar
1 cup flour
1 cup chopped nuts

Cream butter and sugar, add beaten egg yolk, then flour. Form into balls and dip into slightly beaten egg white. Roll in chopped nuts. Press down center. Bake at 350 degrees for 8 minutes. Remove pan from oven and press down center again and fill with jelly. Put in oven again for 10 min. or until golden brown.

Mrs. William H. Clark
Woodworth, N. Dak.

HELEN'S BREAD

2 pkgs dry yeast	$\frac{1}{2}$ cup melted butter
$\frac{1}{2}$ c. warm water	1 c. chopped nuts
1 tsp. sugar	1 c. raisins
2 c. scalded milk	1 c. currants
1 c. sugar	1 c. dry apricots, cut
1 tbsp. salt	1 c. candied red cherries, cut
2 beaten eggs	1 c. candied pineapple
9 cups flour	
Powdered sugar for icing	

Soak yeast in warm water. Add 1 tbsp. sugar. Let stand 10 min. Combine milk with the sugar and salt. Cool to lukewarm. Blend in yeast; add eggs and 3 c. flour. Beat until bulky. Add melted butter and cool. Sprinkle 1 cup of the flour over prepared fruit and nuts reserve. Add remaining flour to batter; mix well; stir in fruits, nuts. When ready, cover and set in warm place. Let rise 10 min. Knead until smooth using rest of flour. Place dough in greased bowl. Cover. Let rise in warm place till double, $1\frac{1}{2}$ to 2 hrs. Makes 6 loaves. Can use 1 lb. coffee cans to bake it in, 375 degrees for 50-60 min. When baked, drizzle with powdered sugar and colored sugar on top.

Mrs. John Ihle
Haynes, N. Dak.

SNOWFLAKES (Fattigmand Bakelse)

2 eggs
1 Tbsp. sugar
3 Tbsp. cream
 $\frac{1}{8}$ tsp. salt
2 cup cake flour or $1\frac{3}{4}$ cup general purpose flour

Beat the eggs until light. Add sugar, cream and salt; add flour to make smooth dough. Roll the dough very thin on lightly floured board. Cut into diamond shapes. Cut two gashes in the center of each. Fry in deep hot fat until delicately browned and drain on soft absorbent paper. Sprinkle with granulated or powdered sugar. Temp. 379° F. Time: about 1 min. Makes 8 dozen.

Mrs. Mabel Zimmerman
Fessenden, N. Dak.

NORWEGIAN CROWNS

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup sugar
1 egg
 $\frac{1}{2}$ tsp. almond extract
 $1\frac{1}{4}$ cups flour, all-purpose, sifted

Cream the butter. Gradually add the sugar, then the egg and almond extract. Add the sifted flour. You can put these in a cookie press. Bake at 375 degrees for 10-12 min. Makes 3 dozen cookies.

Mrs. George Fisher
Halliday, N. Dak.

BERLIN KRANSER (Berlin Wreaths)

$1\frac{1}{2}$ cups soft shortening (half butter)
1 cup sugar
2 tsp. grated orange rind
2 eggs
4 cups sifted flour.

Mix well. Chill dough. Break off small portion and roll to size of a pencil. Cut off about 6 inches to make a circle, make a single knot leaving about $\frac{3}{4}$ " ends or simply cross the ends; round or oval circle as desired.

Bake 10-12 minutes in moderate oven.

Mrs. Oscar Hansen
Kintyre, N. Dak.

JULE KAGE (Norwegian Coffee Cake)

2 cakes yeast
 $\frac{1}{2}$ cup lukewarm water
2 cups scalded milk
3 eggs, beaten
 $\frac{2}{3}$ cups sugar
 $\frac{1}{2}$ cup butter
1 tsp. salt
 $\frac{1}{4}$ tsp. ground cardamon
1 cup raisins
1 cup candied fruit
 $\frac{1}{2}$ cup candied cherries
6 to 8 cups flour

Dissolve yeast in lukewarm water. Pour scalded milk over butter and let stand until lukewarm. Then add the yeast mix-

(continued next column)

JULE KAGE (continued)

ture and sugar. Add half of the flour & the salt and beat well for 10 minutes. Add eggs, one at a time, beating thoroughly after each addition. Add the fruit and remaining flour. Knead.

Place in a greased bowl and let rise in a warm place until double in bulk. Knead again and let it rise until light. Shape into 2 large loaves and place in greased pans. Brush tops with slightly beaten egg whites and again let dough rise until double in bulk.

Bake at 350 degrees from 35-45 minutes. Remove from oven and spread with melted butter. Sprinkle with sugar and cinnamon.

Birdie DeRemee
Driscoll, N. Dak.

FATTIGMAND

6 eggs	6 tbsp. sugar
6 tbsp cream	2 tbsp. fruit juice
$\frac{1}{2}$ tsp. cardamon	$\frac{1}{4}$ tsp. cinnamon
3 tbsp. melted butter	Flour enough to roll

Separate eggs. Beat yolks with sugar until thick. Beat whites, add cream and mix with yolks, juice, butter, seasoning and flour. Roll thin, cut into diamond shape. Make a slit in center and pull 1 end through. Fry in deep fat til golden.

Mrs. Wayne A. Johnson
R. 31, Box 40, Devils Lake, N. Dak.

SANDBAKKELS (makes 40)

1 cup butter
1 cup sugar
1 egg
 $\frac{1}{2}$ tsp. almond flavoring
 $2\frac{1}{2}$ cups sifted flour

Cream butter and sugar; add egg, flavoring and flour. Pinch off ball of dough the size of a walnut. Put in center of Sandbakkel tins or shells - press. Bake at 375 degrees.

Mrs. Dale Jorgensen
McClusky, N. Dak.

KRUMKAKE

- 4 eggs
- 1 cup sugar
- $\frac{1}{2}$ cup melted butter
- 2 tbsp. cornstarch
- $1\frac{1}{2}$ cups flour
- $\frac{1}{2}$ tsp. vanilla (or $\frac{1}{2}$ tsp. ground cardamon seed)

Beat eggs slightly. Add sugar to eggs & beat until light. Do not overbeat. Add vanilla. Blend in melted, cooled butter, cornstarch and flour.

Preheat krumkake iron on both sides. Iron is ready for baking when a few drops of water placed on the iron dance around. Drop about a teaspoon of dough on the center of the iron. Cover quickly and turn the iron. Bake until delicately browned. Remove from iron with spatula or table knife. Roll quickly into cone shape or like diploma on handle of wooden spoon.

Mrs. Edgar A. Flick
Manfred, N. Dak.

FROZEN CHRISTMAS PUDDING

- 1 9-oz (1 cup) can crushed pineapple
- 1 4-oz ($\frac{1}{2}$ cup) jar maraschino cherries
- $\frac{1}{2}$ cup white raisins
- 2 cups tiny marshmallows
- $\frac{1}{3}$ cup chopped blanched almonds, toasted
- 1 tbsp. grated lemon peel
- 2 tbsp. lemon juice
- 2 tsp. rum flavoring
- 2 egg whites
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{3}$ cup sugar
- 1 cup heavy cream, whipped

Drain pineapple and cherries, reserving syrups. Chop cherries. Combine syrups and raisins; heat to boiling. Add marshmallows; stir till dissolved. Cool, add pineapple, cherries, nuts, lemon peel & juice, rum flavoring. Beat egg whites and salt till foamy; gradually add sugar, beating to stiff peaks. Fold into mixture. Fold in cream. Freeze firm in refrigerator tray. Serve frozen. Makes 8-10 servings.

Mrs. Fritz Twardoski
2511 Ave. B. E.
Bismarck, N. Dak.

SOT SUPPE (Norwegian Sweet Soup)

- 1 cup prunes
- 1 cup seeded raisins
- $\frac{1}{2}$ cups currants
- 1 cup chopped apple
- 2 cups grape juice
- 3 cups water
- 1 cup sugar
- $\frac{1}{2}$ cup minute tapioca
- 1 stick cinnamon
- $\frac{1}{4}$ tsp. salt

Combine all ingredients except grape juice and cook until fruit is tender. Then add grape juice and $\frac{1}{2}$ lemon sliced. Serve hot with rusks. May be served cold as dessert. Can garnish with whipped cream and nuts.

Mrs. Helen M. Johnson
R. #1, Box 95
Donnybrook, N. Dak.

NORWEGIAN RICE

- 2 cups rice (boiled)
- 2 cups pineapple (crushed or chunks)
- 2 cups whipped cream
- $\frac{1}{2}$ cup sugar

Boil rice till done. Cool. Add sugar and pineapple to the rice and mix well. Whip the cream and fold it into the first mixture. Chill.

Mrs. William Heck
R. 3, Langdon, N. Dak.

NORWEGIAN MEAT BALLS

- 1 pound round steak, ground
- 1 lb. pork, ground
- 1 tsp. ginger
- $\frac{1}{2}$ tsp. cloves
- $\frac{1}{2}$ tsp. cinnamon
- 1 large onion, minced
- 1 tbsp. milk
- salt and pepper

Mix ingredients well. Let stand $2\frac{1}{2}$ hrs. Make into balls the size of a walnut and fry in hot fat. Cover while frying.

Mrs. DeMott Rhoads
McClusky, N. Dak.

BOILED FISH WITH SAUCE

2 fish fillets
2/3 cup real mayonnaise, 1 tbsp. flour
2 tbsp. fish stock or milk
2 tbsp. lemon juice
2 tsp. sugar
2/3 cup chopped dill pickles
4 tbsp. minced parsley

Add flour to real mayonnaise in a saucepan. Blend. Add fish stock or milk slowly. Cook over low heat, stirring constantly until mixture thickens. Add remaining ingredients and stir.

Place fish tied in cheesecloth in boiling water to cover. Simmer 12 minutes to 1 lb. or until tender. Pour sauce over fish. Garnish with tomato slices.

Mrs. Alma M. Peterson
352 S. E. 4th St.
Valley City, N. Dak.

STUFFED SLICED HAM

1½ lb. thinly sliced boiled or baked ham
1 cup dry red wine
½ cup butter
1 1/3 cups walnuts
1/3 cup chopped green onions & tops
2 cups grated sharp cheese
1 cup heavy cream

Marinate ham in wine overnight. Heat butter. Add walnuts and green onions. Saute lightly. Remove from heat; add 1½ cups grated cheese. Toss to mix. Place 1 spoonful of stuffing on each slice of ham. Roll up; fasten with a toothpick. Grease a shallow dish. Place layer of stuffed ham rolls in dish; add heavy cream and remaining cheese. Bake at 300 degrees for 30 min. Garnish with additional chopped green onion. Yields 12 servings.

Mrs. Gene A. Bauer, Jr.
Dodge, N. Dak.

POTATISKORV (Potato Sausage)

2½ lbs. pork butt, ground; 1½ lbs. ground beef, 6 raw potatoes, 1 cup milk, scalded or 1 cup beef broth, 1 onion, 1 teaspoon

(continued next column)

POTATISKORV (continued)

pepper, 2 tbsp. salt, 3/4 tsp. allspice, 2 tsp. ginger, 1 pound casings.

Grind potatoes and onion and combine with the ground meat. Add spices and milk and mix thoroughly. Cut casings in 24" lengths; tie one end of casing and fill with sausage mixture. Allow space for expansion so casings do not break during cooking; then tie other end.

Place sausages in brine for 24 hours before using. Prick in several places before cooking. Boil slowly 45 minutes.

Mrs. Helen M. Johnson
Rt. 1, Box 95
Donnybrook, N. Dak.

ROMMEGROT

1 pint sweet milk
1 cup flour
pinch of salt

Cook until thick, stirring constantly.

2 cups sweet or sour cream
1 scant cup flour

Cook same as above in separate pans, and put the two mixtures together. Butter-fat should come to top. Serve with sugar and cinnamon.

Mrs. Hartwell McCoy
Braddock, N. Dak.

NORWEGIAN PIE

3/4 c. sugar	¼ tsp. salt
½ c. flour	½ c. chopped nuts
1 egg	1 c. diced apples
1 tsp. bkg. pwdr.	
½ tsp. vanilla	

Combine the sugar, flour and unbeaten egg. Mix until well combined. Add baking powder, salt, vanilla; mix. Stir in the nuts and apples. Pour the batter into a greased pie dish and bake at 350 degrees 30 min. Serve with whipped cream or ice cream.

Mrs. Frank Schwab
Box 229, Richardton, N. Dak.

NORWEGIAN PAPRIKA CHICKEN

1 frying chicken (2½-3#) cut into serving pieces

Flour

Garlic salt - pepper

¾ cup or 1½ sticks of butter

1 medium peeled onion, sliced

¼ cup raisins

½ lb. mushrooms, sliced or used canned mushrooms

2 tsp. paprika

2½ cups chicken stock or boullion

1 cup real heavy cream

1 cup regular rice

Parsley sprigs - if you have them

Coat chicken pieces in flour seasoned with garlic salt and pepper. Melt about 1/3 cup of butter in a heavy frying pan; quickly brown chicken on all sides; remove from frying pan; set aside. In the same frying pan, melt 2 tbsp. more of the butter; add mushrooms and raisins, heat and turn just until coated with butter. Remove from pan, set aside. Add 2 tbsp. more of the butter to frying pan, add onion slices and saute just until limp. Arrange chicken pieces over onions. Sprinkle with 2 tsp. of paprika. Sprinkle mushrooms and raisins over chicken; add ¼ cup of the chicken stock and cream. Cover pan.

Simmer chicken 45 min. or until tender, basting occasionally with juices from bottom of the pan. Meanwhile, in a saucepan, heat and stir rice in 2 tbsp. of butter until toasted. Add the remaining 2 cups of chicken broth; cover pan and cook rice until tender, about 20 min. At serving time, turn rice onto a heated platter. Arrange chicken and sauce on top of rice. Garnish platter with parsley sprigs and a dusting of paprika.

Mrs. Frank Fischer

414 Interstate Ave., Bismarck, N. Dak.

NORWEGIAN WONDER DOUGH

2 cups milk

1½ cups potato water

½ cup butter or shortening

3 eggs, beaten

2 pkgs. yeast

(continued next column

NORWEGIAN WONDER DOUGH (continued)

salt, if the potato water is not salty
11 to 12 cups flour

Cool potato water; add yeast; let stand for a few minutes. Heat milk, butter or shortening, sugar and salt. Cool and add potato water with yeast. Add eggs. Add one-half of the flour. Mix well. Add rest of flour gradually, kneading until smooth. Let rise in warm place until doubled. Knead down; let rise once more. Make into buns, raised doughnuts or carmel rolls. It works well for all three. This dough can be kept in the refrigerator for 2 or 3 days.

It can also be made into rolls and put in the deep freeze. When you want rolls, take them out at night and bake them the first thing in the morning. They are delicious. This batch averages about 50 buns. Bake at 350 degrees 15-20 minutes.

Mrs. Willard Young

Rolette, N. Dak.

FIAT BREAD

Mix ½ cup lard or corn oil, ½ cup sugar, 1 qt. sour milk, 1 tsp. baking soda and pinch of salt. Add 4 cups graham flour or whole wheat flour and 1 cup of corn meal.

Add: enough white flour to make a soft dough. Let dough rest or may leave overnight. Make dough in a long roll and slice. Roll out as for pie crust.

Bake in an electric fry pan or other heavy skillet to a light brown on one side, then turn. Experiment with the temperature to get the desired result - 350 to 400 degrees.

No shortening is used during the baking. Bread will be crisp. To serve, spread with butter or margarine.

Mrs. Leonhard Morlock

Pettibone, N. Dak.

LUTEFISK

Soak fish overnight in cold water, or for several hours before using. Cut off fins and cut fish in about 4 sections. Put kettle of water on stove and add plenty of salt. When water is boiling add fish which has been put in a cheese cloth bag. Let it come to a good boil and boil for about 5 minutes.

Remove bag from water and let drain. Serve with plenty of melted butter or melted butter with diced cooked onions in it.

Mrs. Tilda Nelson
Chaseley, N. Dak.

LUTEFISK PUDDING

2 cups cooked lutefisk flaked
 $\frac{1}{2}$ cup rice - 1 tsp. salt
1 cup water
1 cup milk
2 eggs
2 tbsp. butter

Cook rice in water with salt until done. Beat the eggs and add milk. Pour over rice, lutefisk and butter. Put in buttered baking dish and bake at 350° until done.

Mrs. Elizabeth Peerboom
Anamoose, N. Dak.

LEFSE

2 cups Instant potatoes
2 $\frac{2}{3}$ cup hot milk
1 tsp. salt

Mix together thoroughly with fork (stir much). Add $\frac{3}{4}$ cup butter. Stir occasionally until cold. Add about 1 cup flour. Use flour to roll thin, and brown on both sides. (A helpful hint when rolling out is to use a heavy rolling cloth or canvas .)

Mrs. Orrin Enockson
Washburn, N. Dak.

LEFSE

5 large potatoes
1 tsp. salt
 $\frac{1}{2}$ cup sweet cream
3 tbsp. butter
Flour to make $\frac{1}{2}$ cup for each cup of mashed potatoes.

Boil potatoes and drain off water; mash very fine or use electric beater. Add cream, butter and salt. Beat until light and let cool.

Add flour. Take a portion of dough and roll as for pie crust. Roll as thin as possible and as large as your pancake griddle. Bake on a moderately hot griddle until a light brown, turning frequently to prevent scorching. Butter each one as you pile them on the plate.

Mrs. Otto Wentz
P. O. Box 325, Napoleon, N. Dak.

POTATO DUMPLINGS

7 or 8 large potatoes, peeled
 $1\frac{1}{4}$ cups milk (If potatoes are quite juicy, only 1 cup)
1 small onion
3 cups flour
1 lb. ground pork
Salt & pepper added to pork to taste

Grind or grate raw potatoes and onion. Add your milk then your flour. Have the potato mixture rather stiff. Form the pork into oblong shape about size of your thumb and put one of these in middle of your dumpling. Drop dumpling into boiling salt water enough to cover dumplings. Cook slowly 1 hour. Makes about 9 medium sized dumplings. Serve with butter.

Mrs. Julian Hanson
Ruso, N. Dak.

ORIENTAL RECIPES

SWEET & SOUR SPARERIBS

2 pounds pork spareribs
1 tbsp. salt
Oil

Cut spareribs in one rib pieces and place in large skillet. Cover with hot water, bringing to boil, and simmer 10 minutes. Drain and dry thoroughly. Heat oil in skillet and add spareribs. Turn to brown thoroughly.

$\frac{1}{4}$ tsp. ginger
1 clove garlic, crushed
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ tsp. dry mustard
 $\frac{1}{2}$ tsp. salt
2 tbsp. flour
2 tbsp. soy sauce
3 tbsp. vinegar
1 cup water

Place garlic in bowl. Add the dry and liquid ingredients. Stir until smooth. Pour over spareribs in skillet and simmer 20 minutes. Serve hot. Use as a side dish with chow mein. Also delicious with mashed potatoes.

Mrs. William Brecht
Beulah, N. Dak.

BOW BOWTA (Sweet-Sour Pork)

$1\frac{1}{2}$ lb. lean pork shoulder, cut in $2 \times \frac{1}{2}$ " strips
1 No. 2 can pineapple chunks
 $\frac{1}{2}$ cup brown sugar
2 tbsp. cornstarch
 $\frac{1}{4}$ cup vinegar
2 tbsp. soy sauce
 $\frac{1}{2}$ tsp. salt
1 small green pepper cut in strips
 $\frac{1}{4}$ cup thinly sliced onions

Brown pork in small amount hot fat. Add $\frac{1}{2}$ cup water. Cover and simmer; do not boil, until tender, about 1 hour. Drain pineapple, reserving syrup. Combine sugar and cornstarch; add pineapple syrup, vinegar, soy sauce and salt. Add to pork. Cook and stir until gravy

(continued next column)

BOW BOWTA (continued)

thickens. Add pineapple, green pepper & onion. Cook 2 or 3 minutes. Serve over hot fluffy rice. Pass extra soy sauce. 7 servings.

Mrs. W. C. Bell
Route 1, Box 28
Iona, S. Dak.

CHOP CHOP CASSEROLE

1 16-oz. can green sliced diagonal green beans, undrained
1 $10\frac{1}{2}$ -oz. can cream of celery soup, undiluted
 $1\frac{1}{2}$ tsp. soy sauce
1 7-oz. can tuna, drained
1 cup finely diced celery
2 cups cooked rice

Blend liquid drained from beans with soup and soy sauce. Mix in beans and remaining ingredients. Spoon into greased $1\frac{3}{4}$ qt. casserole. Bake in preheated moderate oven (350) about 30 minutes. Garnish with Chinese noodles, if desired.

Myrtle Haskins
Route 1, Glenburn, N. Dak.

EGG FOO YONG

10 eggs
1 cup onions, shredded
 $\frac{1}{2}$ cup water chestnuts
1 cup bean sprouts
1 cup finely chopped bacon

Beat the eggs with other ingredients until thick.

Divide into 6 portions and mold into individual portions; then fry in hot fat or oil. When one side is brown, turn over and brown the other.

Serve with gravy or soy sauce.

Rita Faul
Rt. 2, Box 134
Harvey, N. Dak.

SUKIYAKI (6 servings)

2 beef bouillon cubes
1 cup boiling water
 $\frac{1}{4}$ cup sugar
 $1\frac{1}{4}$ cups soya sauce
 $1\frac{1}{2}$ pounds sirloin steak, sliced thin
($2\frac{1}{2}$ " long $1\frac{1}{8}$ " thick)
2 tbsp. vegetable oil
2 cups diagonally cut green onions
2 cups diagonally cut celery
1 cup sliced mushrooms, fresh or canned
 $\frac{1}{2}$ cup bamboo shoots, drained
1 cup water chestnuts, drained
 $\frac{1}{2}$ pound fresh spinach
1 can bean sprouts, drained
 $\frac{1}{2}$ cup toasted, slivered almonds
2 cups bite size carrots
1 cup green string beans
1 cup yellow wax beans
A few shakes of Ajinomoto

Add bouillon cubes to water. Place oil in fry pan. Add 1 serving meat. Shake small amount sugar over meat. Brown--push to one side. Add in separate piles: onions, celery, mushrooms, and carrots. Cook 3 minutes. Add bamboo shoots, chestnuts, wax and green beans. Add soya sauce, bouillon, cook about 5 min. Sprinkle almonds and Ajinomoto on completed dinner and serve with rice.

Lynn Russell
Box 619
Baker, Mont.

CHAWAN MUSHI

(Serve in place of soup beginning meal)

1 qt. chicken or fish soup
1 cup chopped chicken or fish
(shrimp is good)
1 tsp. salt
1 Tbsp. soy sauce
1 Tbsp. sugar
 $\frac{1}{2}$ cup cooked noodles
 $\frac{1}{2}$ cup cooked green tender beans or other vegetables such as peas or asparagus

Mix thoroughly, then measure quantity adding 2 well beaten eggs to each pint of the mixture. Cook in Chawan Mushi cups with lids on top by setting cups in water in oven or on top of stove till mixture sets like cup custard.

Mrs. Duane T. Grimm
301 8 Ave. SW, Mandan, N. Dak.

PORK TERIYAKI

Sauce: Mix $\frac{1}{2}$ cup soy sauce, $\frac{1}{4}$ cup honey, $\frac{1}{2}$ tsp. flavor enhancer (accent) and 1 clove garlic, minced

Marinate $\frac{1}{4}$ " to $\frac{1}{2}$ " slices of fresh pork in sauce overnight in refrigerator. Turn occasionally. Heat oven to 350 degrees. Place pork on rack with pan under it lined with foil to catch drippings. Bake 50 min., turning and basting frequently until pork is tender.

Mrs. J. Maershbacker
Menoken, N. Dak.

CHOW MEIN

Cut up 2 cups onions and 4 cups celery. Add $1\frac{1}{2}$ cups water; let come to a boil. Cover tightly and let simmer about 20 min. while preparing the meat.

Cut into 2 inch strips 1 lb. veal and $\frac{1}{2}$ lb. steak. Brown meat in 2 tbsp. lard. By the time the meat is richly browned, the celery should be done.

Combine. Let come to a boil. Add about 3 tbsp. soy sauce. Mix 4 tbsp. cornstarch in 1 cup cold water. Add the water from a can of mushrooms and a can of chow mein vegetables to the cornstarch mixture. Mix well; add to the vegetables and meat combination. Let come to a boil; then simmer for about 15 min. stirring occasionally.

Add mushrooms, chow mein vegetables and bean sprouts if you wish. The best mushrooms to use are a small can of whole mushrooms, cut up.

Serve this over chow mein noodles and with fluffy rice. Serves from 6 to 10 people.

Miss Jessie Staiger
8851 Goodrich Avenue South
Bloomington, Minnesota 55431

CHINESE FRIED RICE

1 pound boned pork
1 clove garlic, chopped
1 onion, chopped
1 cup uncooked rice
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
1 can (3 oz.) sliced mushrooms (undrained)
(Mushrooms are optional)
1 $\frac{3}{4}$ cup water

1 egg
Soy Sauce
Green onions (cut up to serve over fried rice)

Brown cup up pork with garlic & onion.
Add rice and cook until lightly browned.
Add salt, pepper, water & mushrooms.
Bring to boil, cover and simmer 25 min.

Beat egg with salt & pepper. Put in hot greased pan and fry till firm. Serve the egg cut up over rice along with soy sauce and cut up green onions.

Mrs. Martin Bauer
Route 1, Box 115
Bismarck, N. Dak.

CHINESE HAMBURGER HASH

1 lb. ground beef
1 can condensed mushroom soup
1 soup can warm water
 $\frac{1}{2}$ cup cooked rice
 $\frac{1}{4}$ tsp. pepper
1 cup chopped onion
1 cup sliced celery
1 can peas
1 small can sliced mushrooms (undrained)
 $\frac{1}{4}$ cup soy sauce
1 3-oz. can chow mein noodles

Brown meat until crumbly. Add onion, celery, peas, and soup. Rinse soup can with warm water and add to mixture. Stir in mushrooms, uncooked rice, and soy sauce and pepper. Turn into lightly greased $2\frac{1}{2}$ qt. casserole. Cover and bake 30 min; top with crisp noodles. Bake 15 min. longer. Serve with soy sauce.

Mrs. Ed Demchuk
511, 11 St NE, Minot, N. Dak.

CHINESE TUNA CASSEROLE (4 servings)

7-ounce can chunk style tuna, drained and flaked
3 ounce can chow mein noodles
1 cup chopped celery
 $\frac{1}{4}$ cup chopped onion
 $\frac{1}{4}$ cup chopped green pepper
 $\frac{1}{2}$ cup broken cashew nuts
10 oz. can cream of mushroom soup
 $\frac{2}{3}$ cup water
 $\frac{2}{3}$ cup crushed potato chips

Combine tuna with noodles, celery, onion, green pepper and nuts. Stir together soup and water and pour over tuna mixture. Stir lightly. Place in $1\frac{1}{2}$ quart casserole; sprinkle with potato chips. Bake in a moderate oven (350°) 35-40 minutes.

Mrs. Ida Reinhardt
Beulah, N. Dak.

JAPANESE SUKI-YAKI

1 pound tender chuck, round or sirloin, fry to almost tender
1 or 2 sweet onions, sliced thin
2 to 4 stalks celery, sliced into 1 inch pieces
1 cup sliced carrots
2 cups spinach or chard or green beans
4 to 6 green onions
2 or 3 tbsp. salad oil
2 tbsp. sugar
1 cup water
 $\frac{1}{4}$ to $\frac{1}{2}$ cup soy sauce

Cook onions in oil. Add other vegetables and water cook about 3 minutes. Add beef; cook 5 minutes. Add soy sauce. Serve immediately in bowls with steamed rice.

Martin Schock
New Leipzig, N. Dak.

CHICKEN CHOP SUEY

4 tbsp. butter or salad oil
2 medium onions, chopped
4 outside stalks celery, chopped
 $\frac{1}{2}$ lb. fresh mushrooms, sliced through stems
 $\frac{1}{2}$ cup boiling chicken stock or bean liquid
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper
2 cups cooked chicken
1 can bean sprouts, drained
2 tbsp. cornstarch
1 tsp. sugar
 $\frac{1}{2}$ cup cold bean sprout liquid
2 tbsp. soy sauce
Hot boiled rice

Heat fat or oil over low heat in a large heavy pan or Dutch Oven. Add onions, celery and mushrooms. Cover and cook over low heat until celery is almost tender, about 10 minutes. Add $\frac{1}{2}$ cup boiling stock, salt & pepper; simmer 5 minutes.

Add chicken cut into matchlike slivers and drained sprouts. Mix cornstarch with $\frac{1}{2}$ cup cold bean sprout juice and add soy sauce. Add $\frac{1}{2}$ cup of hot chicken mixture and mix well, and then pour back into remaining chicken mixture. Cook, stirring constantly, until mixture thickens.

Serve with additional soy sauce and hot boiled rice. Serves 8.

Mrs. Fred Boger
Turtle Lake, N. Dak.

HONEY CAKES or KASUTESA

5 eggs
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup honey
 $\frac{1}{2}$ cup sifted flour
2 tbsp. confectioner's sugar

Preheat oven to 350°. Beat eggs, sugar, and honey in a bowl until very thick. Add flour, beating well. Pour batter into a greased 9x12 pan and bake in a 350 degree oven for 45 minutes.

HONEY CAKES (continued)

Allow the cake to cool in the pan. Dust with confectioners sugar, cut in strips, and serve. Or, it could be cut in bars and rolled in powdered sugar.

Mrs. Oscar Schmeichel
McLaughlin, S. Dak.

CHINESE ALMOND COOKIES

$3\frac{1}{2}$ cups Gold Medal Flour
2 cups sugar
1 tsp. baking powder
2 cups shortening (part butter or margarine)
1 egg, beaten
2 tsp. almond extract
1 tsp. vanilla
2 to 3 tbsp. whole blanched almonds

Heat oven to 375°. Measure flour. Blend flour, sugar, and baking powder. Add shortening, egg, and flavoring; mix thoroughly with hands until dough is smooth and well blended. Roll dough $\frac{1}{4}$ " thick on slightly floured board. Cut with 2" round cookie cutter. Put one almond in center of each cookie. Place $1\frac{1}{2}$ " apart on ungreased baking sheet. Bake about 12 min. or until cookies are lightly browned. Makes about 4 dozen.

Mrs. Robert Kramer
Britton, S. Dak.

VEGETABLES - Oriental Style

3# turnips, cubed (or cabbage)
2 onions
1 carrot, sliced
1 bunch parsley (or dry parsley for color)
3 tbsp. fat

Fry the coarsely chopped onions in the fat until slightly browned. Add turnips, carrots, parsley.

Season with salt and pepper and 1 cup water or meat stock and cook until tender.

Mrs. A. R. Knodel
Pettibone, N. Dak.

RUSSIAN RECIPES

BLINTZEES

Batter: 4 eggs
1 cup top milk
1 cup flour

Beat batter till smooth and creamy. Heat fry pan to 350 degrees; fry as large pancakes, one at a time. Pour one ladle of batter in pan, roll pan around so batter will form a big circle. Flip and brown on other side. Place on table and evenly spread filling (below); roll up, cut in pieces about $1\frac{1}{2}$ ", put in casserole, pour about $1\frac{1}{2}$ cups cream over it; heat in 375° oven till cream is thick and bubbly. Serve hot with jelly, jam or honey.

Filling: 2 qts. dry cottage cheese, salt to taste, 4 eggs. Mix (freeze or refrigerate left-over)

Mrs. Joe Tachenko
Grassy Butte, N. Dak.

BITOKS

1 lb. lean top round, ground
1 slice white bread, trimmed
 $\frac{1}{4}$ cup skim milk
2 tsp. grated lemon rind
2 tsp. minced parsley
1 tsp. salt
 $\frac{1}{4}$ tsp. freshly ground black pepper
1 egg white
3 tbsp. flour
2 tbsp. vegetable oil

Be sure all the fat is trimmed from the meat before it is ground. Soak bread in the milk, drain and mash smooth. Mix together the meat, bread, lemon rind, parsley, salt, pepper and egg white. Sprinkle flour on board and form the meat mixture into 1" round cakes, $\frac{1}{2}$ " thick. Heat the oil in a pan and brown the cakes 2 minutes on each side or to the desired degree of rareness.

Mrs. W. F. Hartmann
Washburn, N. Dak.

HOLLUPSEY (Pigs In The Blanket)

$\frac{1}{2}$ cup rice
 $\frac{1}{2}$ green pepper or more if desired, diced
1 tsp. vinegar
 $\frac{1}{2}$ tsp. salt
1 Qt. water
Wash rice and green peppers, drain. Add to boiling water with salt and vinegar. Boil 10 minutes.

Mix in a large fry pan:

$1\frac{1}{2}$ lb. ground beef
1 small onion
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
1 tbsp. tenderquick

Fry and stir for five minutes. Add drained rice, green peppers and 3 tbsp. tomato soup to fried mixture. Stir well.

Have a kettle of boiling salted water ready. Into this put a medium head of cabbage, cover and steam for a few min. Take out and remove the leaves one at a time. Cut the hard core from the end of each leaf. Put 1 heaping tablespoon meat mixture on each cabbage leaf and roll up from the core end. Put in greased pan with open side down. (Fill any remaining pepper with meat mixture if desired.) After all rolls are made and put in the pan add the balance of the can of tomatoe soup and another can of hot water, pouring it over the top of the Pigs in the Blanket. Cover the pan and bake in 350 degree oven 1 hr.

Mrs. Edmund Roemmich
R. #2, New Salem, N. Dak.

RUSSIAN DRESSING

Mix together:

$\frac{1}{2}$ cup mayonnaise
 $\frac{1}{2}$ cup chili sauce
 $\frac{1}{4}$ cup sweet pickle relish (drained)
1 tbsp. chopped onion
Dash of salt & pepper

Susan Ulrich
Elgin, N. Dak.

"BUSKA" (Russian Easter Bread)

2 dry yeast
1 cup lukewarm water
1 tbsp. sugar
1 tsp. salt
2 cups potato water

(Make water by boiling 1 med. peeled and quartered potato in 2½ cups of water. Strain through strainer when potato is soft. Reserve two cups liquid.)

1 cup butter
(Half butter and half vegetable oil may be used)

1½ cups sugar

12 egg yolks

(6 whole eggs with 6 drops of yellow food coloring may be used)

1 tbsp. sugar

1 tsp. salt

½ cup sour or sweet cream

½ tsp. anise oil

Flour to make a soft dough (about 13 c)

Soak two yeasts in one cup of lukewarm water, add one tbsp. sugar, one tsp. salt and a little flour. Mix and let stand to rise. Then add two cups cooled potato water, 1½ cups sugar and 1 cup butter. Beat 12 eggs yolks to a stiff form, add one tbsp. sugar and one tsp. salt. Add one-half cup sweet or sour cream and one-half tsp. anise oil. Mix together with first ingredients and add sufficient flour to make dough not too stiff. Let Rise. Work down two times, make into loaves large enough to fill 1/4 of well-greased Crisco can. Let rise again and bake 1 hr. Bake first 15 min. at 350 and then 45 min. at 300 degrees. Makes 7 or 8 loaves.

Mrs. Ted F. Renner
1306 W. Main., Mandan, N. Dak.

RUSSIAN TEA BALLS

½ cup powdered sugar 1½ cups flour
1 cup butter ½ cup pecans
1 tsp. vanilla

Cream sugar, butter and vanilla, add flour and pecans and mix until smooth. Roll in walnut-size balls and bake at 375° until lightly browned, about 8 min. Roll in sugar when still warm.

Mrs. Wilbur Mildenberger, Solen, N. Dak.

BORSCH (A Russian Meaty Soup)

Cook until tender: 4 qts. water, 1 chicken or equivalent in beef, 1 onion, diced and salt and pepper to taste.

Then add: 1 med. beet, shredded, 1 cup green beans, 2 cups shredded cabbage, 2 tbsp. diced green dill leaves and 6-8 medium potatoes, diced. Cook until vegetables are almost tender.

Then add: 1-1½ cups cooked tomatoes or juice. Cook until vegetables are done; then add ½ cup sweet or sour cream. Remove from heat. Serve with garlic bread.

Mrs. Austin E. Holmen
Powers Lake, N. Dak.

HVORST (Russian)

1 cup flour

2 eggs

3 tbsp. water

Pinch of salt

Put flour in bowl. Drop in eggs, water & salt and stir up. Add more flour if necessary. This will make quite a stiff dough. Then knead and knead and knead. Roll out to paper thinness and cut in strips about 6 inches long by 1½ inches wide. Make incision in center and pull one end through. Fry very quickly in hot deep fat 375°. Drain on paper and dust with powdered sugar.

Mrs. William Petryzak
Grassy Butte, N. Dak.

BUBBAT (Russian Delight)

1 yeast cake 3 tbsp. sugar

1 egg 1 lb. smoked sausage

1½ cups milk 3½-4 cups flour

1 tbsp. salt

Scald milk and cool to lukewarm. Add yeast and sugar. Then add egg, salt & flour to make a soft dough that can barely be stirred with a spoon. Let dough rise; then pour into a 10x14x2 pan. Into this dough then press the 3 in. length sausage at 3 in. intervals. Let rise again. Dough will almost cover sausage. Bake at 375-400 for about 45 min. Serve hot

Mrs. Mike Beierlein
R. #2, New Salem, N. Dak.

SWEDISH RECIPES

SWEDISH GINGERSNAPS (Pepparkakor)

Set out cookie sheets and whole blanched almonds if desired.

Sift together:

1½ cups sifted flour

1 tsp. baking soda

1½ tsp. ginger

1 tsp. cinnamon

¼ tsp. cloves

Cream until softened, ½ cup butter. Add gradually, creaming until fluffy after each addition, ¾ cup sugar. Add gradually, beating thoroughly after each addition, 1 egg, 1½ tsp. dark corn syrup.

Blend in dry ingredients in fourths, mixing thoroughly after each addition. Chill in refrigerator several hours.

Remove some of the chilled dough and place on a lightly floured board. Roll about 1/16" thick. Cut with lightly floured cookie cutter into various shapes. If almonds are used, cut into small pieces and place one in the center of each cookie. Transfer cookies to cookie sheets. Repeat with remaining chilled dough. Bake at 375 degrees for 6-8 minutes. Carefully remove cookies to cooling rack. About 7 doz. cookies.

Renny Schultz

Box 144, Arnegard, N. Dak.

SPRITZ

1 cup butter

½ cup shortening

1 cup sugar

2 eggs

1 tsp. vanilla

½ tsp. almond extract

1/8 tsp. soda

3½ cups sifted flour

Cream together butter, shortening and sugar. Add eggs & flavorings; mix well. Add sifted dry ingredients and mix until smooth. Divide dough in thirds. Tint

(continued next column)

SPRITZ (continued)

1/3 pink, another 1/3 green, and leave the rest plain. Fill cookie press with dough. Force dough through press to form desired shapes on greased cookie sheet. Bake at 400 degrees for about 8-10 min. until just set. Do not brown.

Mrs. Clif Bierwagen

Tyndall, S. Dak.

SWEDISH COOKIES

1 lb. oleo or 1 c. butter & 1 c. shortening

2 c. sugar

3 c. plus 2 tbsp. sifted flour

1 tsp. soda

1 tsp. baking powder

¼ tsp. salt (Omit if butter is used)

1 tsp. vanilla

1 c. angel shredded coconut

candied cherries

nut halves

Cream shortening. Sift dry ingredients together and add to shortening. Then add vanilla and coconut. Chill. Form into very small balls. Place on ungreased cookie sheets. Press down with a glass that has been dipped in flour. Have cookies very thin. Place a nut half or a piece of cherry in center. Bake at 350 degrees until slightly brown.

Margie Schwab

Box 229, Richardton, N. Dak.

SCANDINAVIAN SUGAR COOKIES

5 tbsp. sugar

1 cup butter

2 cups flour

1 tsp. vanilla

Mix. Roll in ball; flatten with the heel of your hand.

Bake in a 350 degree oven for 15 to 20 minutes. Then roll in sugar.

Mrs. James Olson

Sterling, N. Dak.

KANELKOR (Swedish cinnamon cookies)

2/3 cup butter
1 cup sugar
1 egg
1 tsp. vanilla extract
2 tbsp. each of ground cinnamon and sugar, mixed
1 1/3 cup all-purpose flour
1 tsp. baking powder
1/2 cup walnuts, finely chopped

Cream butter and gradually add 1 cup sugar. Beat in egg and vanilla. Sift flour with baking powder and 1 tsp. cinnamon. Add to egg mixture and blend thoroughly. Chill for 30 minutes. Combine walnuts and mixed cinnamon & sugar. Roll chilled dough into balls the size of walnuts. Roll each ball in walnut-cinnamon-sugar mixture. Place cookies on greased and floured cookie sheets about 3" apart. Bake for about 12 min. in 350 degree oven. Makes 3 doz. cookies.

Barbara Johnson
Tuttle, N. Dak.

SWEDISH TOSCAS

Cream well: 6 tbsp. butter and 1/4 cup sugar. Blend in 1 cup flour.

Divide above into 12 small greased muffin cups and bake for 10 minutes at 350 degrees.

1/3 cup sliced almonds
1/4 cup sugar
2 tbsp. butter
1 1/2 tbsp. cream
2 tbsp. flour

Heat above until it boils. Spoon into the 12 cups and bake 10-13 min. at 350 degrees.

Cool 3 to 5 minutes and then remove.

Mrs. Ray Sandness
216 E. Turnpike
Bismarck, N. Dak.

SWEDISH LACE COOKIES

1/2 cup butter or margarine
1/2 cup sugar
1/3 cup flour
1/4 tsp. salt
1 cup rolled oats
2 tbsp. milk

Heat oven to 375 degrees. Melt butter in saucepan. Stir in remaining ingredients. Mix well. Drop 1/2 tsp. of dough about 3" apart on greased and floured cookie sheet and spread as thin as possible. Bake 5 to 7 minutes until edges are brown. Let stand one minute before removing from pan. Yield: 3 1/2 dozen.

If desired, when taken from pan, roll on handle of a wooden spoon.

Gloria Myers
R. 2, Faulkton, S. Dak.

BUTTER BOWS

1/2 cup sugar
3/4 tsp. salt
2 eggs
5 tbsp. shortening
1 cup milk, scalded
5 cups flour
1 pkg. dry yeast in 1/4 cup warm water

Combine sugar, shortening, salt and scalded milk. Cool to lukewarm. Add beaten eggs, yeast, and flour. Knead well and let rise until double. Divide dough into three parts. Roll one part 1/4 inch thick, spread with butter and sugar. Roll another part 1/4 inch thick and place on top, spreading with butter and sugar. Roll out last part and place on top. Chill for 30 minutes. Cut in strips 1x5 in. and tie in knots. Let rise and bake 15-20 min. at 350 degrees. Frost with powdered sugar icing if desired.

Mrs. Rocelia Schock
New Leipzig, N. Dak.

SWEDISH LAYER CAKE

5 whites of eggs
 $\frac{1}{2}$ tsp. cream of tartar
1 cup sugar
 $\frac{1}{4}$ cup cocoa
 $\frac{1}{2}$ cup flour
 $\frac{1}{2}$ tsp. vanilla

Beat eggs until foamy. Add cream of tartar, sugar and cocoa and beat until very stiff. Add vanilla. Fold in flour and bake in 2 shallow buttered pans in moderate oven - 350 degrees - about 20 minutes. Put following filling between and on top:

Melt $\frac{1}{2}$ pound marshmallows over hot water; boil 1 cup of sugar and $\frac{1}{2}$ cup boiling water until it threads. Pour slowly on marshmallows. Add vanilla. Beat until thick enough to spread.

Sprinkle top with chopped Pistachio nuts and candied cherries. Layers may be cut in 2 inch squares, frosted and served as small cakes.

Mrs. Chris Schatz
R. 2, Box 10
New Rockford, N. Dak.

TUSENBLADSTORTA (Thousand Leaves Torte)

1 cup cold butter
1 $\frac{2}{3}$ cups flour
4 tbsps. ice water

Sift flour on baking board. Cut in butter with two knives or pastry blender. Turn into a bowl and add ice water, gradually working in with a wooden spoon until smooth.

Cover and chill $\frac{1}{2}$ hr. Divide dough into 6 or 7 equal portions. Roll out each very thinly on waxed paper and cut in a circle. Prick with a fork. Place the circle with the waxed paper underneath on baking sheet. Brush with ice water, sprinkle with sugar and bake at 450°, 6-8 min. Keep on waxed paper til cool. To serve, spread the layers alternately with applesauce and vanilla cream pudding.

Mrs. Pete Fraser
Willow City, N. Dak.

SWEDISH BUTTER COOKIE

Sift 2 cups flour, $\frac{2}{3}$ cup sugar and $\frac{1}{2}$ tsp. double acting baking powder in mixing bowl.

Blend $\frac{3}{4}$ cup soft butter or margarine, 1 unbeaten egg and 2 tsp. vanilla to form a dough.

Place on lightly floured pastry cloth, divide into 4 parts. Shape each into a roll 13" long and $\frac{3}{4}$ " thick. Place on ungreased baking sheets, 4 inches apart and 2 inches from edge of sheet. Make a depression $\frac{1}{2}$ inch deep lengthwise down center of each with knife handle. Fill depression with any flavor jelly or jam.

Bake in moderate oven (350 degrees) 15 to 20 min. until light golden brown. While warm, cut diagonally into bars.

Mrs. Arne Stafne
Bucyrus, N. Dak.

JUST JARNOR (Swedish Christmas Stars)

1 cup butter
1 cup sugar
6 hard cooked egg yolks
1 tsp. vanilla or almond extract
 $2\frac{1}{2}$ cups all-purpose flour
 $\frac{1}{4}$ cup cream
Sugar and almonds for decorating.

Cream butter, add sugar and beat until light. Force hard cooked egg yolks through a sieve and add to butter and sugar. Add flavoring and flour alternately with cream, beating well.

Chill dough. Roll out on floured board, $\frac{1}{8}$ inch thick. Cut in star shapes or as you wish. Put on greased cookie sheet. Bake in 375 degree oven 5 minutes or until lightly browned. You may decorate after baking if you wish, but these as a rule are dusted with sugar and a few slivers of blanched almonds before baking.

Mrs. Floyd Duncan
New Salem, N. Dak.

SWISS CHEESE PIE

3 eggs, well beaten
1 cup cream
9" pie crust, unbaked
½ lb. Swiss cheese
1 tbsp. flour
Salt and pepper to taste

Into the unbaked pie shell grate the cheese; dredge it with flour; scatter evenly in shell. Mix eggs into the cream and beat lightly adding the seasoning. Pour over the cheese. Bake in 400 degree oven for 15 minutes; then reduce heat to 315 degrees and bake till a knife inserted in center of pie comes out clean - about 25 min. Serve warm or cold - anytime. Half milk may be substituted for the cream if calories need to be figured.

Mrs. Mabel Amsbaugh
915 7th Ave. W.
Williston, N. Dak.

SWEDISH LIMPA (Bread)

2 cups water
½ cup brown sugar
½ cup honey
1½ tsp. caraway seed
1 tsp. anise seed
1 tbsp. lard
2 yeast cakes
4 cups white flour
1 tsp. salt
2 cups rye flour

Heat together water, sugar, honey, spices and lard. Cool to lukewarm, add yeast, mix well. Add about 3 cups of the white flour, beat thoroughly, add rye flour, salt and more white flour; make a dough that can be easily handled. Turn out on floured board, and knead until satiny or elastic. Place dough in a greased bowl, grease top of dough, let rise to double in size (2 to 4 hrs.) Knead, shape into loaves; put into greased pans; brush top with melted shortening. Cover. Let rise again (1 to 2 hrs.) Bake 20

continued next column)

SWEDISH LIMPA (continued)

minutes in 400 degree oven. Reduce heat to 350 degrees and bake 40 minutes longer. Excellent for mid-afternoon lunch.

Mrs. Geo. F. Bentz
Beulah, N. Dak.

SWEDISH FLAT BREAD

¾ cup shortening (butter or margarine)
2 cups quick oatmeal
3 cups flour
½ cup sugar
1½ tsp. salt
1½ cups buttermilk
1 tsp. soda

Sift together flour, sugar and salt; then add oatmeal and mix with shortening. Add buttermilk in which soda has been added and dissolved. Roll very thin with a cloth covered rolling pin on regular rolling cloth - both generously floured; then roll with corrugated rolling pin, also floured, using quick strokes. Cut in diamond shape pieces with pie crust edge roller and bake at 375 degrees on ungreased cookie sheet until light brown. Watch closely as it burns easily. May also be baked on a lefse grill if desired.

Mrs. Floyd Helfenstein
1118, 13th St. N.,
Bismarck, N. Dak.

SWEDISH RYE BREAD

2 cups medium or white rye flour
¾ cup dark molasses
1/3 cup shortening
2 tsp. salt
2 cups boiling water
1 package active dry yeast
About 5 cups flour

In a large mixing bowl, combine rye flour, molasses, shortening, salt & boiling water. Cool to lukewarm. Soften yeast in warm water, add to mixture. Gradually add flour to form a stiff dough. Knead on well-floured surface until smooth and satiny, about 10 min. Place in greased bowl, turning dough to grease all sides. Cover, let rise
(continued next page)

SWEDISH RYE BREAD (continued)

in warm place until doubled, $1\frac{1}{2}$ -2 hours. Punch down dough. Cover, let rise again for 30 min. Place dough on floured surface, divide into 3 portions. Mold into balls. Cover, let rest 15 min. Shape into 3 round loaves, place on greased cookie sheets or into 3 oblong loaves in greased 9x5x3 pans. Cover, let rise again until doubled - about 1 hour. Bake at 350 degrees for 35-40 minutes until golden brown. Remove from pans, cool on wire rack.

Cheryl Yeager
Box 182, Faith, South Dakota

SWEDISH ALMOND BUNS

$\frac{3}{4}$ cup warm water (105-115°)
1 package active dry yeast
 $\frac{1}{4}$ cup sugar
1 tsp. salt
1 $\frac{3}{4}$ cup unsifted flour
1 egg
 $\frac{1}{4}$ cup margarine, softened
 $\frac{2}{3}$ cup chopped blanched almonds
3 tbsp. sugar

Measure warm water into large bowl. Sprinkle in yeast. Stir until dissolved. Add $\frac{1}{4}$ cup sugar, salt and half the flour. Beat 2 min. at med. speed on electric mixer, or 300 vigorous strokes by hand. Add egg and softened margarine. Blend. Gradually beat in remaining flour until smooth. Mix in $\frac{1}{3}$ cup chopped almonds. Spoon into greased muffin cups, filling each approximately $\frac{1}{2}$ full. Combine remaining $\frac{1}{3}$ cup almonds and 3 tbsp. sugar. Sprinkle mixture over top. Let rise in warm place; free from draft until doubled in bulk, about 50-60 min. Bake in 350 degree oven for 20-25 minutes or until done.

Mrs. Kenneth Albrecht, Sr.
Dawson, N. Dak.

SCANDINAVIAN FISH SOUP

2 pkgs. (1# each) frozen fish fillets, haddock, cod, flounder or ocean perch.
2 cups water
3 tbsp. olive or vegetable oil
1 cup frozen chopped onion
 $\frac{1}{2}$ cup frozen chopped green pepper
1 can (1 lb.) whole tomatoes
2 pkgs. (10 oz. each) frozen baby or regular lima beans
1 bottle (8 oz.) clam broth
2 tsp. salt
 $\frac{1}{4}$ tsp. black pepper
 $\frac{1}{4}$ cup frozen, chopped parsley

Place frozen fish fillets in a large saucepan with water. Bring to boil. Reduce heat. Cover and cook gently for 15 min., or until fish flakes easily with a fork. Remove fish. Set aside.

Heat olive or vegetable oil. Add onions and green pepper. Saute until tender. Add tomatoes and simmer 10 min. To fish broth add frozen lima beans, tomato mixture, clam broth, salt & pepper. Return to boil. Reduce heat and cook covered for 10 minutes, or until beans are tender. Flake fish. Add to soup and continue to cook until heated. Sprinkle top with parsley just before serving. Makes about $1\frac{1}{2}$ qts.

Birdie DeRemee
Driscoll, N. Dak.

OSTA-KAKA

6 qts. whole milk
 $\frac{1}{3}$ rennet tablet
1 cup sugar
 $\frac{1}{4}$ tsp. salt
 $1\frac{1}{2}$ cups flour
4 eggs
1 pint scalded cream
2 tsp. vanilla

Set milk on stove until lukewarm. Stir in flour and rennet tablet which has been mixed with 1 tbsp. lukewarm water. Stir well. Set aside for $\frac{1}{2}$ hr., then stir up and let set another $\frac{1}{2}$ hr. Drain and let set. Do this until you have removed 3 qts. of whey or until it turns off white. Beat eggs a little, add sugar, cream and vanilla (continued next page)

OSTA-KAKA (continued)

and mix with cheese; bake in 350 degree oven for 1½ hours.

Mrs. Larry E. Bergquist
Wilton, N. Dak.

SWEDISH PANCAKES (Plattar)

Sift together and set aside

1½ cups sifted flour
3 tbsp. sugar
½ tsp. salt

3 eggs, beaten until thick & piled softly, and blend in
2 cups milk
2 tbsp. melted butter
Add to dry ingredients & beat til smooth.

Heat heavy skillet or griddle over low heat until drops of water dance in small beads. Grease griddle lightly with butter. For each pancake spoon about 1 tbsp. batter onto griddle (should be about 2½ to 3 inches). Cook each pancake over medium heat until lightly brown on bottom; loosen edges with a spatula; turn & brown other side, and transfer to heated plate. Arrange pancakes in a circle slightly overlapping each other. Set a bowl of lingonberry preserves in center. Makes about 5 dozen.

Mrs. John Scheidt
Star Route
Beulah, N. Dak.

PALT (Potato Dumplings)

4 cups grated raw potato
½ tsp. baking powder
1 tsp. salt
2 cups flour

Mix together & form into dumplings. May put a small piece of pork in center of each dumpling. Drop into hot broth and boil about 40 min.

Mrs. Arvid Johnson
Wilton, N. Dak.

SWEDISH MEAT BALLS

1 lb. ground beef
1/2 lb. ground pork
1 egg
1/2 cup minced onion
3/4 cup fine dry bread crumbs
1 Tbsp. minced parsley
1½ tsp. salt
1/8 tsp. pepper
1 tsp. Worcestershire Sauce
1/2 cup milk

Mix all ingredients thoroughly. Shape into balls the size of a walnut. Brown in 1/4 cup hot fat or vegetable oil. Remove meat balls & make gravy.

Gravy: Stir ¼ cup flour, 1 tsp. paprika, ½ tsp. salt and 1/8 tsp. pepper into hot fat in skillet. Stir in 2 cups boiling water and 3/4 cup commercial sour cream.

Return meat balls to gravy; cook 15-20 minutes. 6-8 servings.

Mrs. Orlin Peterson
Utica, S. Dak.

SWEDISH CUTLETS (or chops)

Though lamb chops are preferred, veal cutlets or pork chops are really just as good. Rub a little garlic salt into the meat if you like. Add salt & pepper to taste & saute the cops in a skillet until well browned. Remove to a sizzling platter, pouring on the juice from the pan.

Place on each chop or cutlet a heaping tsp. of finely mixed onion and over that a generous slice of Roquefort cheese. Do not experiment with any other type of cheese. When the chops have remained in a hot oven for about 10 min. the cheese and onions will make a very tasty sauce.

Mrs. Emil Neuhardt
Turtle Lake, N. Dak.

UPPAKRAKAKOR

1 cup butter or margarine
½ cup sifted confectioner's sugar
1 ¾ cups sifted all-purpose flour
2/3 cup cornstarch
1 slightly beaten egg
½ cup chopped blanched almonds
2 tsp. granulated sugar

Cream together butter or margarine and confectioner's sugar till light & fluffy. Sift together flour and cornstarch; add to creamed mixture, blending thoroughly. Chill 30 minutes. Dough should remain chilled while working, so divide in quarters and remove only 1/4 from frig at a time. Roll out to 1/8" thickness on floured surface; cut into 2 inch circles. Place on ungreased cookie sheets. Fold each cookie almost in half, so edges do not quite meet. Brush tops with beaten egg; sprinkle with almonds and granulated sugar. Bake in 350 degree oven for about 10 min. till light, golden yellow. Makes about 4½ dozen.

TEA CAKE

½ cup shortening 2 eggs
2 cups sifted brown sugar 1 tsp. vanilla
1 cup buttermilk or sour milk
1 tsp. baking soda
1 tsp. salt 2 cups flour

Cream shortening with sugar. Add eggs and vanilla; beat well. Sift flour with soda and salt. Add alternately with buttermilk to egg mixture. Pour into greased, floured 9x13 pan. Sprinkle with topping. Bake at 350 degrees for 35-40 min. Serves 20-25.

Topping:

½ cup brown sugar
1 tsp. cinnamon
½ cup chopped nuts (optional)
Combine all ingredients and sprinkle over batter.

Mrs. Clifford Nunn
Dawson, N. Dak.

KRUMKAKE

3 large eggs
¾ cup granulated sugar
1 tsp. vanilla
½ cup butter
1 cup plus 2 tbsp. sifted all-purpose flour

Beat eggs until thick and add sugar gradually. Then add vanilla. Fold in melted butter and flour alternately, ending with flour. Put one teaspoon batter on hot krumkake iron. When slightly browned on edges, remove with table knife and roll on a wooden peg or handle of a wooden spoon. Turn iron so heat is even on both sides.

Note: Krumkake irons can be purchased from Maid of Schandinavia Co., Minneapolis, Minn.

Mrs. Harold Swanson

KLINGER

1 cup sugar 1 tsp. baking powder
1 cup sour cream 1 tsp. vanilla
1 cup whole milk ½ tsp. lemon flavor
1 tsp. soda 1 tsp. salt
Flour to roll.

Make into rolls ½ inch in diameter and cut into lengths 6 to 8 inches long and form into bows. Bake in 375 degree oven.

Mrs. Albert Schuler
RR 2, Tuttle, N. Dak.

SOT SUPPE (Sweet Soup)

½ cup minute tapioca 1 stick cinnamon
2½ cups water 1 cup currants
½ tsp. salt 1 cup seedless raisins
1 tbsp. vinegar
1 cup sugar 1 cup stoned prunes
2 cups grape juice 1 cup chopped apples

Add tapioca to boiling water, stirring frequently. Add rest of ingredients, except grape juice, and boil until fruit is tender. When soup is done add grape juice. Serve hot with rusks. May also be served cold as dessert--garnish with whipped cream and nuts.

Mrs. Lloyd Person
Kief, N. Dak.

MISCELLANEOUS RECIPES FROM MANY DIFFERENT COUNTRIES

CHICKEN AND EQUISI (Africa)

1 three-pound fryer, cut up
½ cup salad oil
2 med. onions, coarsely chopped
1 green pepper, finely chopped
1 cup water
1 8-oz. can tomato sauce
½ tsp. Tabasco sauce
1 tsp. salt
3 cups cooked rice

Brown chicken in oil in skillet, add onions, pepper, water, tomatoe sauce, tabasco sauce and salt. Cover, simmer for 1 hour or until chicken is tender. Add more water if necessary. Serve with hot cooked rice. 4 servings.

Mrs. Beulah M. Hill
Turtle Lake, N. Dak.

SOUR DOUGH HOT CAKES (Recipe from Anchorage, Alaska)

2 tbsp. vegetable shortening
1 tbsp. granulated sugar
1½ cups starter
½ tsp. salt
½ tsp. soda
1 egg

Use a large glass or crockery bowl, never a metal bowl. Measure the veg. shortening or oil into the bowl, add sugar, salt, soda, unbeaten egg and starter. Beat vigorously until well blended. Set aside for a few moments. It will almost double bulk. Beat again before baking on a hot griddle. Serve with plenty of butter and syrup.

Mrs. John R. Ferderer
Hiel, N. Dak.

ARMENIAN DELIGHT

1 cup shredded coconut
¼ cup butter
1½ cups fine vanilla wafer crumbs
1 pkg. orange-flavored gelatin
1 cup hot water
½ cup honey
2 tbsp. lemon juice
1 cup evaporated milk, chilled & whipped.

(continued next column)

ARMENIAN DELIGHT (cont.)

Saute coconut in butter until golden, stirring constantly. Add crumbs, mix well. Press half in bottom of 9x9x2" pan. Dissolve gelatin in water, add honey and lemon juice. Chill until slightly thickened. Then fold in whipped milk. Turn out over crumb mixture, top with remaining crumbs. Chill until firm. Cut in squares. 8 servings.

Mrs. Anund Moen
Rugby, N. Dak.

ZARMA (Armenian dish)

Break off whole leaves of cabbage and put in boiling water for 5 minutes. Then take 1/3 of rice and 2/3 ground raw meat (beef or mutton) and spread on cabbage leaves. Sprinkle with salt and pepper and roll up tight. Have some butter, meat and onions in bottom of baking pan. Then lay in these rolls, cover over with tomatoes and bake in oven until done.

Mrs. George S. Muscha
Westhope, N. Dak.

SCONES (Australia)

3 cups self-rising flour, or 3 cups reg. flour plus 3 tsp. baking powder
Pinch of salt
1 tbsp. butter
2 tbsp. sugar
2½ cups milk

Preheat oven to 450°. Sift flour and salt into bowl. Rub butter into dry ingredients. Add sugar. Mix with milk until stiff, but not too thin so you can hold dough in your hand. Tip on floured board. Keep plenty of flour on board. Roll out into circle about ½" thick and cut with cutter. Bake in hot oven for 10-12 minutes. Makes 20.

In Australia tea is always served as the beverage. The evening meal is called "tea".

Mrs. Merton Lenihan
Baldwin, N. Dak.

SAVORY RICE (Brazil)

1 tbsp. shortening
1 onion, chopped
1 cup tomatoes
(fresh, canned or juice)
1 cup washed rice
1 tsp. salt
pepper to taste
1½ cups boiling water

Use a heavy stewpan with lid. Heat shortening, brown onion well. Add tomatoes, heat and add rice and stir to prevent sticking. Add salt & pepper. When grains begin to swell add boiling water. Do not stir. When all is boiling, cover pan and lower heat and simmer gently for ½ hr. or until liquid is absorbed and rice is tender but not pulpy.

Cheryl Petryzak
Grassy Butte, N. Dak.

BRAZILIAN LIMA BEANS

2 cups dried lima beans
2 tsp. salt
1 qt. water
1 cup ground ham
1 cup diced onions
1 clove garlic, minced
¼ cup bacon fat
1 cup tomato juice
2 tsp. chili powder
2 tsp. salt
½ cup grated cheese

Soak lima beans overnight. Add beans & 1 qt. water and cook beans until tender. Drain. Brown ground ham, onions and garlic in bacon fat. Add tomato juice, chili powder and 2 tsp. salt to ham mixture. Cook for 5 minutes. Pour cooked tomato sauce over lima beans in 2-qt. casserole. Sprinkle with grated cheese. Bake in 350° oven about 25 minutes.

Mrs. Martha A. Roth Serves 6-8.
McClusky, N. Dak.

PETTA (Bulgarian)

4 cups flour
¼ tsp. salt
warm water to make soft dough
Mix and divide dough in two parts. Roll
(cont. next column)

PETTA (cont.)

paper thin. Spread cream style cottage cheese on dough. Roll loosely as for cinnamon rolls. Divide in middle and arrange in rows in cake pan. Pour about ½ cup sour cream over this and bake at 350° for ½ hour or until lightly browned.

Mrs. Thomas Geloff
Sterling, N. Dak.

BITTER KOEKJES (Macaroons - Dutch)

2½ cups sugar
2 ¾ cups almonds, ground
grated rind of one lemon
whites of four eggs, beaten stiff

Blanch and grind almonds and add sugar and egg whites. Cover pans with oiled paper and drop from tsp. Bake in slow oven.

Lorraine L. Kluvers
Litchville, N. Dak.

(BELGSCHIE ZEEM KOEKE) Belgian Honey Cake

1 cup brown sugar	3½ cups flour
1 cup honey	½ cup water
¼ cup shortening	½ cup sweet milk
2 eggs	1½ tsp. soda
6 drops of anise	¼ tsp. salt
oil or ½ tsp. anise extract or 1 tsp. powdered anise	

Cream sugar and shortening; add liquified honey and mix well. Add beaten eggs and salt and anise. Dissolve soda in milk. Add the flour alternating with the liquid making the last addition, flour. Put in 2 greased bread loaf tins. Bake at 375° for 45 min. or a little more. Crust should be a deep golden brown. To serve, slice and butter.

Mrs. Leo Rindel
Noonan, N. Dak.

AEBLESKIVER (Danish)

2 cups buttermilk or sour milk
2 cups flour
1 tsp. baking powder 1 tsp. soda
½ tsp. salt 2 tbsp. sugar

Beat egg yolks and sugar and salt and
(cont. next page)

CHINESE NOODLES

1-1½ lbs. ground beef
2 tbsp. butter or margarine
2 med. onions, diced
3 cups diced celery
1 can cream of mushroom soup, undiluted
1 can cream of chicken soup, undiluted
¼ cup soy sauce
½ cup cooked rice
1 can (5 oz) water chestnuts, sliced
1 can cow mein noodles (3 oz.)

Brown beef in butter in skillet about 5-10 minutes. Add onions and celery; saute until onions are golden. Combine meat and vegetables with soup, soy sauce, chestnuts, and rice in casserole. Cover. Bake in 350 degree oven 45-60 minutes. Uncover, top with noodles and bake 10 minutes longer. Makes about 6 large servings.

Miss Marjorie Rambo
515 1st Ave. W.
Williston, N. Dak.

CHINESE PEPPER BEEF

2 tbsp. shortening
1 lb. beef, cut in strips
1 small onion, minced
1 clove garlic, minced
2 large green peppers
½ cup celery
2 tbsp. chopped pimento
½ cup consomme
salt and pepper
2 tbsp. corn starch
2 tbsp. water
1 tbsp. soy sauce

Melt shortening and brown beef over low flame. Add garlic, onion, pimento, consomme, celery and green peppers cut in strips. Cover, simmer 20 min. Blend corn starch, water and soy sauce; simmer 5 min. Serve with rice or Chinese noodles.

Jane Hamel
Kintyre, N. Dak.

CHINESE EGG ROLLS

Batter:

Mix: 1 large egg, beaten
1 cup lukewarm water
¼ cup cornstarch
1 cup plus 2 tbsp. flour
½ tsp. salt
½ tsp. almond extract
½ tsp. sugar

Beat smooth. Heat 6 or 7: frying pan, grease lightly. Pour in about 2 tbsp. batter, tipping pan so that a thin layer forms over bottom. Do this quickly. Cook lightly on both sides. Continue until batter, except for a spoonful or two, is used. Makes 10 or 12 thin cakes.

Filling:

Mix together:
1 cup chopped cooked chicken (or tuna)
½ cup chopped bean sprouts
½ cup chopped water chestnuts
½ cup chopped bamboo shoots
¼ cup minced green onions
¼ cup minced green pepper
1 tbsp. minced green ginger
¼ cup ground almonds
2 tsp. soy sauce
1 tsp. sugar
½ tsp. almond extract

Form a thumb-sized roll of the filling on one edge of a cake and roll it up, tucking in edges as you go. Seal with a little of the batter that was saved. Cook in 2" of oil (360°) until pale amber. Drain. (This can be done ahead of serving times.)

Just before serving, reheat oil to 370° and cook rolls until brown and crisp. Put rolls on serving dish, cut into four pieces each. This is sufficient for a main dish for 6 or as appetizers for 15 persons.

Mrs. Thomas Merkel
Washburn, N. Dak.

AEBLESKIVER (cont.)

and milk. Then sift flour, soda, and baking powder. Add it to the above mixture. Last, add stiffly beaten egg whites. Bake in butter or shortening in an Aebleskiver pan.

Margaret Thurlow
Carrington, N. Dak.

SOPA DE ALBONDIGAS (Meatball soup) (Costa Rica recipe)

1½ lbs. chopped beef
2 eggs unbeaten
2 onions (chopped fine)
1/8 tsp. marjoram
1 tsp. salt - ½ tsp. pepper
flour or cornmeal
2 qts. beef broth

Mix together meat, eggs, onions & seasonings. Form into small balls size of walnut, roll in flour or cornmeal. Heat broth to boiling point, drop in meat balls and simmer over low heat until tender. Bouillon cubes dissolved in water may be used for broth.

Merle Barnaby
Wibaux, Mont.

EGYPTIAN TOPPING

Mix in saucepan:
1 cup sugar
1 tbsp. corn starch
Add:
1 cup sour cream
2 egg yolks
1 cup raisins

Cook over low heat - stirring constantly until thickened. Remove from heat. Add 1 tsp. vanilla and 1/2 cup chopped nuts. Cool thoroughly.

Mrs. Albert Lenerville
McIntosh, S. Dak.

LUAU RIBS (Hawaiian)

2 4½-oz. jars peach babyfood
1/3 cup catsup
1/3 cup vinegar
(continued next column)

LUAU RIBS (continued)

2 tbsp. soya sauce
½ cup brown sugar
2 cloves garlic, minced
2 tsp. ginger
1 tsp. salt - dash pepper
4 pounds meaty ribs

Mix all ingredients except ribs. Rub ribs on both sides with salt & pepper. Place ribs, meat side up, in a foil-lined shallow pan. Bake in a very hot oven (450°) for 15 min. Drain off fat. Pour sauce over ribs. Continue baking in moderate oven (350°) for 1½ hours. Baste several times while baking. Serve hot.

Mrs. Louis Goosey
526 N.H., Livingston, Mont.

HAWAIIAN CHICKEN

1 2½-3 lb. fryer, halved, quartered or cut into pieces
1 tsp. monosodium glutamate
1 can pineapple chunks
1 cup basic barbecue sauce (recipe below)
½ tsp. salt
¼ tsp. ginger
1 tsp. soy sauce
2 tsps. cornstarch
1 tbsp. cold water or pineapple syrup
½ medium green pepper
1 can mandarin oranges
6 marachino cherries, halved

Sprinkle chicken halves with monosodium glutamate. Place skin, side down in shallow baking dish, set aside. Drain pineapple chunks, measure ½ cup of syrup. Add to basic barbecue sauce in saucepan. Stir in salt, ginger and soy sauce. Blend cornstarch with cold water; blend with sauce. Reduce heat and simmer 5 minutes. Brush chicken with mixture. Bake chicken at 350° for 1 hr., brushing occasionally with sauce and turning once after 30 min. Add pineapple chunks, green pepper, drained mandarin oranges and cherries to remaining sauce. Heat and pour over the chicken last 5 minutes of baking time.

Basic Barbeque Sauce:

(continued next page)

BASIC BARBECUE SAUCE (continued)
for Hawaiian Chicken

1 cup molasses
1 cup prepared mustard
1 cup vinegar
1 tsp. hot pepper sauce
Blend all ingredients thoroughly; then
cover. Sauce may be stored without re-
frigeration. Yields 3 cups sauce.

Mrs. John Martin
Box 52, Moffit, N. Dak.

HAWAIIAN PIE

Crust: 25 graham crackers
½ cup butter
2 tbsp. sugar

Filling:
1/3 cup flour
3/4 cup sugar
1/2 tsp. salt
2 cups crushed pineapple, with
juice
1 tbsp. lemon juice

Crumble crackers fine and mix with soft
butter and sugar. Line a buttered pie
plate with about 2/3 of mixture, press-
ing it firmly against the bottom and
sides of pan. Keep remainder of crumb
mixture for top crust.

Mix the flour, sugar and salt. Add to
the pineapple and cook this over hot
water until mixture is thick. Add lemon
juice and about a tbsp. butter. Cool
this mixture. When sufficiently cooled,
pour into crumb-lined pie plate and top
with remaining crumb mixture. Bake in
hot oven, 425° for about 15-20 minutes.
Cool & serve with whipped cream or warm
with ice cream.

Isabelle Krueger
407½, 4th St. N.W., Mandan, N. Dak.

HAWAIIAN GLACIER SALAD

1 pkg. lime gelatin
1 pkg. lemon gelatin
1 cup hot water
1 cup pineapple juice
1 No. 2 can crushed pineapple, drained
1 cup cottage cheese
½ cup mayonaise
1 small can evaporated milk, chilled
or whipped

(continued next column)

HAWAIIAN GLACIER SALAD (continued)

2 tbsp. horseradish
2 tbsp. diced pimento

Dissolve the gelatin in hot water and add
the pineapple juice. When the mixture has
thickened somewhat add the remaining in-
gredients, folding whipped canned milk
in last. Chill.

Elaine Messer
Richardton, N. Dak.

HAWAIIAN PIE

Combine: 1 cup sugar, ½ cup sifted flour,
¼ tsp. salt, 2½ tsp. grated lemon rind.

Add: 1¼ cups water, 1/4 to 1/3 cup lemon
juice, 1 cup crushed pineapple. Blend
well. Bring to boil, stirring constant-
ly over medium heat until thick, about
5 minutes.

Blend a little of the hot mixture into
3 slightly beaten egg yolks. Add to hot
mixture and cook for 2 minutes, stirring
constantly. Stir in 1 tbsp. butter.
Cover and cool to lukewarm.

Pour into prepared 9-inch pastry crust.
Top with whipped cream and garnish with
chopped nuts.

Mrs. Harold Hoff
Center, N. Dak.

MOCK POTATO ROLLS (Holland)

2 pounds potatoes
¼ cup chopped cooked ham
2 tbsp. butter
2 tsp. tomato paste
½ tsp. salt
¼ tsp. pepper
6 tbsp. butter

Cook potatoes, peel and mash. Combine with
remaining ingredients and beat well. Chill
at least 1 hr. Just before serving, re-
move from refrigerator and shape into 16
balls, about 1½" in diameter. Melt butter
in large fry pan. Heat until bubbly, but
not brown. Drop balls into butter and
brown well on all sides. Serve at once.

Mrs. Darwin Haux
Chaseley, N. Dak.

BITTERBALLEN (Holland)

3 tbsp. butter
4 tbsp. flour
1 cup milk
2 cups chopped cooked meat
(beef, veal & ham)
1 tbsp. minced parsley
1 tsp. salt
1 tsp. Worcestershire sauce
1/8 tsp. pepper
3/4 cup fine, dry bread crumbs
1 egg
2 tbsp. water
oil

Melt butter, blend in flour. Slowly add milk, blending til smooth. Cook over low heat, stirring constantly until sauce is thick, about 5 min. Mix sauce, meat, parsley, salt, Worcestershire sauce and pepper. Wet hands and shape into $\frac{1}{2}$ " balls. Roll in crumbs and let dry for 2 hours. Mix egg and water. Dip balls in egg and again in bread crumbs. Pour oil into fry pan to depth of $1\frac{1}{2}$ ". Heat to 400 degrees. Fry until golden - 1 to 2 min. Drain and serve at once. About 60 balls.

Mrs. Ed Mindt
Goodrich, N. Dak.

ZUURKOOL MET SPEK (Holland)

1 pound 11-oz. can sauerkraut (4 cups)
4 slices bacon, half cooked
 $1\frac{1}{2}$ pounds mashed potatoes (3 cups)
 $\frac{1}{2}$ lb. smoked sausage, sliced

Place sauerkraut in an 8-cup frypan and place bacon on top. Cover and simmer 20 min. Remove from heat and drain excess juice. Place heated sauerkraut on one side of pan and cover with the cooked bacon. Place mashed potatoes on other side and cover with sausage slices. Cover and cook over moderate heat for 5 min. or until sausage and potatoes are thoroughly heated. Serve at once.

Mrs. Henry Rodenburg
Strasburg, N. Dak.

IMPERIAL WEDDING CAKE (Penn. Dutch)

1 lb. butter
3 cups cake flour
12 eggs, separated
 $\frac{1}{8}$ tsp. salt
1 tsp. nutmeg
1 lb. raisins, seeded

IMPERIAL WEDDING CAKE (continued)

1 lb. sugar (2 C.)
1 lemon
1 lb. almonds, shaved
 $\frac{1}{4}$ lb. shaved citron

Cream butter, add flour gradually. Beat egg yolks until thick and lemon colored, add half the sugar, grated rind and juice of lemon gradually, beating continually. Beat egg whites until stiff but not dry; add salt, nutmeg and remaining sugar. Combine the 3 mixtures, adding raisins, almonds and citron at the same time. Beat together for 5 min. Turn into buttered tube pan and bake at 250° for 40 min. Then increase to 325° and bake 50 min. longer. Makes a 12" cake.

Kathryn Fisher
Box 65, Driscoll, N. D.

"FASTNACHTS" (Doughnuts - Penn. Dutch)

$1\frac{1}{2}$ cups milk
 $\frac{1}{4}$ cup light molasses
1 tsp. salt
 $\frac{1}{4}$ cup soft butter or margarine
1 pkg. active dry yeast
 $\frac{1}{2}$ cup warm water (105 to 115°)
1 egg, beaten
 $4\frac{1}{2}$ to 4 $\frac{1}{2}$ cups sifted all-purpose flour

Heat milk until bubbles form around edge of pan. Add molasses, salt and butter, stirring until butter is melted. Remove from heat. Then cool to lukewarm. Sprinkle yeast over warm water, stir til dissolved. Add milk mixture, egg (well beaten) and 2 cups flour; beat until smooth and light. Beat in $2\frac{1}{4}$ cups of flour with spoon. Dough will be soft. Cover with damp towel. Let rise in warm place until double in bulk. Punch down dough. If it seems too soft to handle work in additional $\frac{1}{4}$ cup flour. Turn out on well-floured pastry cloth or board. Knead 10 times to make a smooth dough. Cover with mixing bowl; let rise 10 min. Divide dough in half. Roll out $\frac{1}{2}$ " thick. Cut with 3" doughnut cutter. Roll and cut remaining dough. Cover with towel; let rise until double in bulk. Heat vegetable oil 2" deep to 375°. Gently drop doughnuts 3 or 4 at a time into hot oil. Drain on paper towels. Makes about 2 dozen.

Corinne I. Brakel,
Hurdsfield, N. Dak.

SCHNITZ un KNEPP (Penn. Dutch)

In evening, wash 1 qt. dried apples. Cover with water and let soak overnight. In the morning take 3 lb. ham, cover with cold water and boil for 3 hrs. Add apples with the water in which they've soaked and continue to boil mixture for another hour. Add 2 tbsp. brown sugar.

Dumplings:

- 2 cups flour ¼ tsp. pepper
- 4 tsp. baking powder Add 1 beaten egg
- 1 tsp. salt 3 tbsp. melted butter

Add enough milk to make stiff batter. Drop by spoonfuls into the hot liquid containing the ham and apples. Cook dumplings with cover on tight for 15 min. Serve piping hot.

Mrs. David Hilluis
Leith, N. Dak.

OLD FASHIONED POTATO SOUP (Penn.Dutch)

- 8 medium sized potatoes, cubed
- 2 tsp. grated onion
- 2 tsp. salt
- ½ tsp. pepper
- 1 qt. milk

Cook potatoes and onion in salted water, until tender; drain. Add 1 qt. milk and heat. Blend in salt and pepper.

Lois A. Stewart
Carson, N. Dak.

DUTCH APPLE PUDDING (Penn. Dutch)

- 1 ¾ cups flour Sauce:
- ½ tsp. salt Mix: 1 cup sugar
- 2 tsp. bak.powder 2 cups water
- 1 tbsp.butter 3 tsp. cornstarch
- 1 egg Boil 3 min., stir in
- ¾ cup milk 1 tbsp. butter

Rub the butter into flour. Beat the egg and milk together. Add to flour mixture. Mix into dough. Spread part of the dough (½" thick) in a buttered baking pan. Peel and slice 4 apples on top of dough. Sprinkle with 2 tbsp. sugar. Put remaining dough on top. Pour sauce over top of

(cont. next column)

DUTCH APPLE PUDDING (cont.)

the pudding before baking. Bake in a quick oven for 20 min. Serve with milk.

Sandra Miller
Wolford, N. Dak.

DUTCH APPLE CAKE (Penn. Dutch)

3 cups flour, ½ tsp. soda, 1 tsp. cinnamon, ½ tsp. salt - sift together. Cream 2 cups sugar, 1 cup oil or shortening, 3 eggs and ½ cup water. Add flour mixture and 3 apples, diced, 1 cup chopped nuts, ½ cup maraschino cherries, chopped and a little cherry juice. Bake in well-greased tube pan at 325 degrees for 1 hr. 20 min. (at least). Let cool in pan - while partly warm, remove from pan and ice.

Butter Icing:

- ½ stick oleo, melted
- ½ box powdered sugar
- ½ tsp. vanilla

Cherry juice to make of spreading consistency. May use 2 tsp. milk and rest juice.

Mrs. Jake Wentz
Mercer, N. Dak.

CHUTNEY (India)

- 1 thinly sliced cucumber
- 1 thinly sliced small onion
- Small amount of red or green chili, sliced
- Salt to taste.

Combine above and cover with a pint of sour milk or sour cream to which 1 tsp. lemon juice or vinegar has been added. May use ripe tomatoes in place of cucumbers.

Mrs. Elmer Genter
Monango, N. Dak.

GOOLGOALA (Fried Cakes - India)

Sift together 2 cups flour and 1 tsp. cinnamon. Mix with 1 cup milk to make a smooth paste. Add 1 cup sugar and ½ cup butter and cook, stirring constantly. When thick and clear, remove from fire and cool to tepid. Work in 1 pkg. yeast dissolved in 1 tbsp. warm water. Allow to cool until cold. Make into sm. balls & fry in butter.

Mrs. Edward Stephens
R. #1, Box 136, Devils Lake, N. Dak.

INDIAN CRULLERS

1 pkg. dry yeast $\frac{1}{4}$ cup warm water
1 tsp. saffron $\frac{1}{4}$ cup hot water
2 $\frac{2}{3}$ cups flour $1\frac{1}{2}$ cups water

In a large bowl sprinkle yeast over warm water. Also mix saffron in a bowl with the hot water. Add flour and the $1\frac{1}{2}$ c. water to the softened yeast. Beat hard. Add cooled saffron water. Heat enough fat in skillet to make about 2" of melted fat. Heat to 350°. Pour $\frac{1}{4}$ cup batter spiral fashion into the hot fat. Fry until golden on each side. Drain on paper towel.

Heat 2 cups light corn syrup over hot water. Dip crullers in hot syrup and drain. Best when eaten shortly after making.

Mrs. Frank Messer
Richardton, N. Dak.

CHICKEN CURRY (India)

(Use small amt. of curry powder until your family gets used to it.)

1 3-4 lb. frying chicken, cut in pieces
 $\frac{1}{4}$ cup butter
1 large onion, chopped
3 cups cold chicken broth
6 tbsp. flour
1 tsp. to 1 tbsp. curry powder

Drop chicken pieces into boiling salted water to cover. Simmer covered until tender. Remove chicken pieces (strain and reserve broth). Remove chicken from bones, cut into bite size chunks.

In large saucepan saute onion in butter until clear; do not brown. Add 2 cups of broth, heat. Make a thin paste of flour and remaining 1 cup broth. Add slowly to heated chicken broth, stirring constantly to make a smooth sauce. Cook, stirring, until broth is of medium thickness. Place curry powder in a small bowl. Gradually stir in a cup of the thickened broth and return it to the saucepan. Add boned chicken, heat.

To serve, spoon chicken curry over rice, serve with condiments such as chopped almonds, peanuts, hard cooked egg, sweet pickle, green onions, (chopped) fresh grated coconut and pineapple.

Mrs. Leo Toman
Flasher, N. Dak.

KIMA (from India)

1 lb. ground beef
 $\frac{1}{2}$ cup finely chopped onion
2 med. tomatoes, peeled and diced
1 tsp. salt
 $\frac{1}{2}$ tsp. ground cumin
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{2}$ tsp. tumeric
1 med. (about 1 $\frac{1}{3}$ cups) potato, peeled and cubed.
1 bay leaf
10-oz. package frozen peas
 $\frac{1}{4}$ cup water

In a heavy saucepan with tight cover, quickly cook ground beef and onion till meat is browned. Stir in seasonings, potatoes and tomatoes. Add frozen peas and water. Cover; cook over low heat for 20-25 min. or till potatoes are tender. Kima should be moist, but not soupy. Serve with steamed rice.

Miss Marilyn Schlomer
Glenham, S. Dak.

INDONESIAN PEPPER & TOMATO STEW (Eat over rice)

2 big green peppers
3 big tomatoes (not too ripe)
2 big onions, garlic salt (1 tsp.), 4-5 tbsp. soya sauce mixed with $\frac{1}{2}$ tbsp. sugar, $\frac{1}{2}$ tsp. vinegar from sweet pickles, boned chicken pieces, $1\frac{1}{2}$ cups chicken broth.

Cut up pepper, tomatoes & onion and cut chicken from the bones. Fry the onions in bacon fat light brown; put garlic salt in it and add peppers. Let simmer on low fire with cover on. When peppers are limp, add tomatoes and cut up chicken, soya sauce, sugar, salt & vinegar and let simmer 15 min. and then 30 min. without cover, stirring occasionally. Serve over cooked rice.

Mrs. Paul Kurtz, Jr.
Hazelton, N. Dak.

LIFRA PYLSA (Liver Sausage - Iceland)

5 lbs. liver put through meat chopper
2½ lbs. suet cut into small pieces
1 lb. whole wheat
1 lb. oatmeal
1 lb. rye flour
3 tbsp. salt
1 qt. fresh milk
1 cup water

Mix well. Put into sausage casings and boil for 2½ hours. Add ¼ cup salt to water while cooking.

Linda Petryzak
Grassy Butte, N. Dak.

WEDDING CAKE (Iceland)

1 cup sugar
1 cup butter
2 eggs
1½ tsp. baking powder
4 tbsp. sweet milk
5 cups flour
1 tsp. cardamon

Mix as listed. Divide dough into 5 or 7 equal parts. Roll each part to fit the bottom of a layer cake tin that has been greased and cover with wax paper. Bake at 375 degrees until a light tan.

Filling: 1 # prunes
½ # pitted dates
½ cup prune liquid
½ cup sugar

Cook and pit prunes and run through food chopper. Mix prune pulp and cooked dates and sugar. Cook about 5 min. with prune liquid. Cook; have ready before you start baking. Turn first cookie layer upside down and spread filling evenly. Place next cookie layer on top and spread with filling. Use all cookie layers. Last layer is put on right side up. No frosting is needed. Garnish with slivered almonds cut in narrow slices. Best when aged several days. Can be kept several weeks in freezer.

Mrs. Willis Skaro
1120 Lincoln St., Dickinson, N. Dak.

DESSERT PANCAKES (Iceland)

3-6 eggs
½ cup sugar
1 cup flour
¼ tsp. bkg. powder
(continued next column)

DESSERT PANCAKES (cont.)

1 cup milk
Dash of salt
1 tbsp. melted butter
Vanilla

Beat eggs, add sugar, milk and butter. Sift flour with bkg. powder and salt & beat into batter. Add vanilla. This will be very thin. Use large fry pan and grease slightly between each pancake. Put about ¼ cup batter in center of pan and quickly twirl pan to make batter spread over whole bottom. Slide knife under one edge so you can grab cake with fingers and quickly turn to brown other side. Stack on a dinner plate until all are done. Then spread each cake with a thin layer of strawberry or other jam and roll; cut in half and arrange on cake plate, sprinkling each layer with powdered sugar. Delicious served with or without cream.

Mrs. Paul E. Genter
Monango, N. Dak.

GRIBEE (Butter Cookies - Jordan)

¾ cup rendered butter (recipe below)
1 cup sugar
½ tsp. rose water (or vanilla)
3 cups flour

Mix thoroughly butter, sugar and rose water. Add flour and knead well. Shape as desired and place in dry baking pan. Bake in 300° oven about 15 min. until bottoms are very light brown. When cool, remove from pan and sprinkle with powdered sugar.

Rendered Butter (Samin imfakis)

5 lbs. butter
½ cup burghol (cracked wheat)

Melt butter. When it is ready to boil, add burghol. Heat on low fire. When steam no longer appears, remove from fire. Set to one side for 30 min. Pour into another container. Salt & residue will remain on bottom of pan. Store in jars or crocks on pantry shelf. (Flour may be substituted for wheat.) Sweet butter is not a substitute for rendered butter.

Tony Shahbarat
(Amman, Jordan)
Lake Region Junior College
Devils Lake, N. Dak.

KIBBIE (Meat Loaf - Lebanese)

2 lb. ground beef or lamb
1½ cups cracked wheat (Burghol)
1 small onion, chopped fine
½ cup chopped walnuts
½ tsp. salt
Dash of pepper

Soak cracked wheat in water for about 15 min. Drain water and add to meat mixture. Mix well. Take a pan 9x13" and add half the kibbie mixture and put the nuts on top of layer. Take the remainder of Kibbie mixture and put on top of nuts. Pat real well until evenly distributed. Cut in squares and add melted butter generously. Bake in oven for 45 min. at 375°.

Mrs. Barbara N. Saba
412 8th St. N., Bismarck, N. Dak.

GREEN BEANS & RICE (Lebanese)

1½ lb. lean lamb (cut into medium cubes)
1 medium sized onion
1 piece of garlic
2 lbs. fresh or frozen green beans
1 can tomatoe sauce (#2 can)
1½ cups water
salt & pepper to taste

Dice onion. Brown onion, lamb cubes and garlic in a 3-qt. sauce pan. Use only a little oil to brown them. Once browned, add the remaining ingredients. Let stew for 1-1½ hrs. on a low fire. Add salt & pepper if needed while cooking. Do not overcook. Serve over plain boiled rice.

Ed George
P. O. Box 216, Ft. Yates, N. Dak.

FOUJA DJEDJAD (Persia)

Select large, perfect apples. Cut a slice from the top. Remove the core, but without piercing the other side of the fruit. Carefully scoop out some of the interior. Fill with chopped, cooked breast of chicken and a few cloves. Sprinkle with sugar and browned bread crumbs. Moisten with a little fat or butter. Bake in 350° oven for 30 min. Serve warm.

Arthur Anderson
Carrington, N. Dak.

PERSIAN BARS

1 can Borden's sweetened condensed milk
½ # coconut
1 # dates, cut up
1 cup pecans
1 cup candied fruit mix
1 tsp. vanilla

Grease a 9x13 pan; pat mixture in it. Bake 25 to 30 min. in 350 degree oven.

Mrs. Ann Hoel
Enderlin, N. Dak.

PERUVIAN LAMB STEW

2 lb. lamb shoulder, boned and cut in 2" pieces
juice from 1 lemon
1/8 tsp. allspice
½ tsp. pepper
2 tbsps. minced onion
1 garlic clove, crushed
3 tbsps. fat
Boiling broth
¾ tsp. salt
1 qt. cooked seasoned lima beans
1½ tbsps. flour

Place meat in heavy pan with lemon juice, allspice, pepper, onion and garlic. Let stand for 2 hrs. Remove meat and drain. Reserve marinade mixture. Brown meat in 2 tbsps. fat in heavy pan. Place in stew pot. Add marinade and cover with broth. Bake in covered pot at 275 degrees for 1 hr. Add salt, bake until tender. Remove meat from broth, skim off all fat. Add lima beans; simmer on range top for 15 min. Blend 1 tbsp. fat with flour; add as thickening to broth. 8 servings.

Mrs. George Hintz
Hannover, N. Dak.

PIEROGI (Dumplings - Poland)

Dough: 2 cups flour, 2 egg whites, enough milk to roll out dough.
Filling: 2 cups cottage cheese, 2 egg yolks, dash of salt.
Roll out dough like pie crust, cut into 4 parts. Fill with cheese filling & seal edges. Place in boiling water for 15 min.

Esther Grabanski
1314, N. 4th, Bismarck, N. Dak.

BAZANT PIECZONY (Potted Pheasant -Polish)

pheasant
flour for dredging
 $\frac{1}{2}$ cup butter
1 onion
3 whole allspice
1 stalk celery
1 cup meat stock
1 cup cream
Salt and pepper
2 tbsp. sherry

Cut pheasant in desired pieces, roll in flour, and brown in butter. Add remaining ingredients. Bake in 350° oven for 1½ hours, or until tender. Remove the pheasant; strain liquid. Add more cream, soup stock and sherry. Thicken gravy. Serve with wild rice.

Mrs. Daniel Preszler
Medina, N. Dak.

POLISH DOUGHNUTS

Scald and cool:
1 pt. milk, then dissolve into this
1 cake fresh yeast.
Add 2 cups flour, beat well and let set 1 hour. Then add 4 egg yolks plus 1 whole egg beaten
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup butter or margarine (melted)
 $\frac{1}{2}$ tsp. vanilla or nutmeg
grated rind of $\frac{1}{2}$ orange
1 tsp. salt - then add
5 cups flour

Cover and let rise until double in bulk. (1 to 1½ hours). When light, turn out on floured board, roll $\frac{1}{2}$ inch thick. Cut and cover and let rise. Slip spatular under and slip into hot fat until golden brown.

Miss Cynthia Leingang
St. Anthony rte.
Mandan, N. Dak.

Clear Fruit Soup (Polish)

4 cups cut unpeeled fruit or berries,
rinsed
6 cups water
2 or 3 cloves
 $\frac{1}{2}$ cinnamon stick

(continued next column)

CLEAR FRUIT SOUP (cont.)

Lemon peel to taste
2 tbsp. potato starch or cornstarch
 $\frac{1}{2}$ cup sugar, or to taste

Combine fruit, water, cloves, cinnamon, and lemon peel and simmer until fruit begins to fall apart. Press fruit and liquid through a sieve, discarding only the skins and pits. Dissolve starch in a little cold water; stir into liquid, and bring to a boil. Add sugar to taste. Chill if desired. Serve with croutons. Makes 6 or 7 servings.

Evelyn Roemmich
501 N. 17th St., Bismarck, N. Dak.

SPEEDY KOLACHY (Polish)

(Cuts time in half - no kneading)

Combine: 2 cups warm water (110-115), $\frac{1}{3}$ cup sugar, 2 pkg. dry yeast.
Add: 1 tbsp. salt & 2 cups sifted flour
Beat for 2 minutes, electric or rotary mixer. Add 2 eggs and $\frac{1}{3}$ cup soft shortening. Beat one minute.

Blend in 4½ cups sifted flour, stir until dough is formed. Let rest 20 min. to make dough easier to handle. Divide dough in half - use $\frac{1}{2}$ for Kolachy; refrigerate remaining dough to use another day.

Roll dough to $\frac{1}{2}$ inch thickness; cut into 2½" rounds and place on 2 greased cookie sheets. Let rise until light - about 40 min. Press indentation into each bun. Fill centers with 1½ cups cooked prune pulp, combined with $\frac{1}{4}$ cup prune juice, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp. orange juice. Bake in 375° oven for 18-20 minutes. Frost while warm with confectioners Icing.

Mrs. Adam L. Jangula
Hazleton, N. Dak.

SCOTCH SHORT BREAD

$\frac{1}{2}$ cup sugar 2 cups flour
1 cup butter, soft enuf to work in sugar

Add flour gradually to butter and sugar and work in well. Bake in a pie plate. Press down with finger and prick it with a fork. Bake at 350° for 30 min. Cut into small bars while warm.

Mary Jane Swenson
Drayton, N. Dak.

DULCE DE LECHE CON COCO (Puerto Rico)
(Candy from milk and coconut)

2 cups sugar
1 cup evaporated milk
1½ tsp. butter or margarine
1½ tsp. vanilla
1 cup shredded coconut

Combine sugar and milk. Cook over low heat, stirring occasionally until mixture reaches soft ball stage. Remove from heat. Add butter or margarine without stirring. Cool. Add vanilla and coconut. Beat well until creamy. Pour in greased mold; cut in small squares. Serve cold.

Mrs. Marlys Frandsen
304 E. Turnpike, Bismarck, N. Dak.

SOUTH AMERICAN MEAT PIE

1 lb. ground beef
½ cup chopped green pepper
½ cup chopped tomato
1/3 cup minced onion
3/4 tsp. cumin
½ tsp. salt
1 can beef gravy
1 prepared pie crust mix
3 stuffed olives, chopped
1 hard cooked egg, chopped
dash cayenne pepper

In skillet, cook beef, green pepper, tomato, onion, cumin (½ tsp.) and salt until vegetables are tender. Pour off fat. Stir in ¼ cup gravy. Cool. Roll pastry for bottom of 8" pie pan; fill pie shell with meat mixture. Top with latticed pastry. Bake at 325° for 25 min. Meanwhile, in saucepan combine remaining ingredients. Heat, stirring occasionally. Serve sauce with pie.

Mrs. Gerald Bellou
404 12th St. N. W., Mandan, N. Dak.

SPANISH SWEETS

½ lb. candied cherries
½ lb. raisins seeded
½ lb. figs
½ lb. dates, stoned
½ lb. almonds
½ lb. English walnut meats
½ lb. hickory nuts or pecan meats

SPANISH SWEETS (cont.)

Mix all together and grind fine or chop. Sprinkle board with powdered sugar. Toss on the mixture; knead well. Cut into small squares. Will keep packed in layers between waxed paper.

Mrs. Chris Schatz
R. 2, Box 10, New Rockford, N. Dak.

TERNERA CON CHILE (Veal with pepper)

1½ lb. veal steak 1 onion, minced
3 tbsp. flour 1 cup sour cream
1 tsp. chili powder 1 clove garlic,
½ tsp. salt mashed
4 tbsp. olive oil

Cut veal into serving portions. Sift together flour, chili powder and salt and use to dredge veal. Brown meat in hot oil. Cover with minced onion, sour cream and garlic. Cover and bake in moderately slow oven (325) for 1 hour. Serves 6.

Mrs. Raymond Joersz
New Salem, N. Dak.

PAELLA SEVILLIEN (Spain)

4 chicken breasts, halved 1 tsp. salt
Salt, pepper & paprika 1 tsp. sugar
¼ cup butter, melted
1/3 cup vegetable oil
2 cloves garlic, minced
1½ cup raw rice
1 green pepper, chopped
3 cups chicken broth
1 1-lb. can tomatoes
2 4½-oz. cans deveined shrimp
¾ cup pimento-stuffed green olives, cut

Place chicken breasts, skin side up in greased baking pan. Season with salt and pepper; brush with melted butter; sprinkle with paprika. Bake covered in 350° oven 40 min. Uncover; bake until tender and nicely browned, about 20 min. Baste with pan drippings. Heat oil in big skillet; add garlic, onion and rice. Cook, stirring constantly until rice is golden. Add green pepper, broth, tomatoes, salt & sugar. Cover; boil gently 20 minutes or until the rice is tender. Stir occasionally. Stir

(continued next page)

PAELLA SEVILLIEN (cont.)

in shrimp, $\frac{1}{2}$ cup olives. Continue cooking covered for 5 min. until liquid is absorbed. Spoon rice onto large heated serving platter. Garnish with remaining $\frac{1}{4}$ cup olive halves. Arrange chicken over rice. Serves 8.

Mrs. Carl E. Schultz
Arnegard, N. Dak.

SWISS APPLE PIE (no pie crust)

2 eggs (well beaten)
 $\frac{3}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup all purpose flour
1 tsp. double action baking powder
pinch of salt
1 heaping cup peeled diced apples
 $\frac{1}{2}$ cup walnuts - 1 tsp. vanilla

Mix together all the ingredients in a bowl. Pour into a greased pie plate. Bake 30 min. at 350°. Note: Do not use pastry shell for this pie.

Mrs. Melvin A. Johnson
Washburn, N. Dak.

SVENSK TEA RING (Sweet Roll Dough)

$2\frac{1}{2}$ cups milk (scalded)
 $\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ tsp. salt
2 cakes or pkgs. yeast
2 eggs, beaten
7 cups flour

Soak yeast in lukewarm water. Scald milk, add sugar and salt. When lukewarm, add yeast, then eggs. Add 3 cups flour. Beat until smooth. Add shortening and beat well. Add remaining flour. Turn out on canvas or board. Let rest 10 min. Knead until smooth and satiny. Let rise and make into tea ring.

Tea Ring: Roll sweet roll dough out flat. Spread with butter, brown sugar, cinnamon and raisins. Roll up and place on pan forming a circle with dough a few inches from exterior edge of pan. Using scissors, snip dough into one inch segments. Do not cut all the way to bottom of dough. Now lay the sliced segments flat on the pan, alternating every other
(continued next column)

SVENSK TEA RING (cont.)

one to inside and outside of circle to make tea ring. Let rise for 20 min. and then bake in 400 degree oven until brown. Garnish with maraschino cherries, cover with sugar icing and sprinkle with nuts. Cut with knife like pie crust for easy serving.

Jo Ann Power
1011, 9th Ave. N. E., Minot, N. D.

BABKA (Ukranian tea-time dessert)

$1\frac{1}{4}$ cup sifted flour	$\frac{1}{2}$ cup lard
$\frac{1}{4}$ tsp. salt	1 egg beaten
1 tsp. baking powder	3 tbsp. milk

Sift dry ingredients together. Cut in lard as you would for pie crust. Add egg and milk, mixed. Toss with a fork until dough holds together. Flour hands and pat into a ball. Chill several hours or overnight. Prepare the following fruit filling:

1 cup mixed dried fruit, ground
1 apple, peeled and chopped fine
 $\frac{1}{2}$ cup honey
2 tbsp. brown sugar
1 tsp. grated orange rind
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg

Mix all ingredients. Roll the dough on a floured board into a rectangle 16"x7". Spread with fruit filling. Roll lengthwise. Shape into a ring in a 9" greased pie pan. Bake at 375° for 40-45 minutes until golden brown. Top with whipped cream.

Mrs. Buell Bigelow
1836 7th Ave. S., Fargo, N. Dak.

CHEESE BUTTONS (Ukraine)

$\frac{1}{2}$ ctn. dry cottage cheese	1 tbsp. sugar
2 egg yolks	$\frac{1}{4}$ tsp. salt

Mix above and set aside... Mix 2 eggs, slightly beaten, $\frac{1}{2}$ cup warm water and add to 3 cups flour and 3 tsp. baking powder. Knead lightly to form a soft dough; if needed add $\frac{1}{4}$ cup more water. Roll out on lightly floured board to $\frac{1}{8}$ "; cut into 3" circles; fill with 1 tsp. cottage cheese filling and seal tightly. Boil for 10 min. in 3 qts. boiling water and 2 ts. salt. Drain; place in a casserole and pour 3 cups
(cont. next page)

CHEESE BUTTONS (cont.)

of sweet cream over the cheese buttons.
Bake 360 oven til lightly browned.
Serve hot.

Mrs. Leonhart Deibert
Herreid, S. Dak.

PASKA (Easter Bread - Ukranian)

2 cakes yeast
4 tbsp. lukewarm water
1½ cups milk, scalded
1 tbsp. salt
4 tbsp. shortening
6 cups flour, sifted
1 cup seedless raisins
½ cup sugar
3 eggs beaten

Crumble yeast in water and set aside.
Pour scalded milk over shortening, sugar and salt. Cool to lukewarm. Add yeast mixture and eggs. Add half the flour and beat until smooth. Add remaining flour and raisins and knead until smooth. Let rise until double in bulk. Punch down and let rise again. When doubled in bulk again form into round loaves. Brush top with beaten egg yolk before placing in oven. Bake about 45 minutes in 350° oven.

Mrs. Steven Evoniuk, Jr.
R. #1, Belfield, N. Dak.

POTATO PIROHY (Ukranian)

4 large potatoes
2 small onions, chopped
½ cup butter
4½ cups flour
3 tsp. salt
1 egg
½ cup lukewarm water

Boil potatoes, adding 1 tsp. salt. Fry onions with ½ cup butter till lightly browned and remove from flame. Sift flour with 2 tsp. salt. Beat egg with lukewarm water. Add slowly to flour, adding enough to make it stick together. Knead on breadboard about 10 minutes. Put back in bowl; cover and let rest at least 30 min. When potatoes are done, mash (add more salt if needed) and add about 2 tbsp. of the onion and butter

POTATO PIROHY (cont.)

mixture. Roll out dough about the thickness of pie crust. Cut in 3" squares and fill with about 1 tsp. of potatoes. Fold over to make a three corner, and press ends together well. Place on cloth until ready to cook. Drop into boiling water; stir with wooden spoon. When it comes to boil and reaches the top, boil for 5-10 minutes more. Drain in colander and garnish with remaining butter and onions.

(Various fillings may be used such as cottage cheese filling; sauerkraut filling or prune filling)

Mrs. Mike Baranko
Gorham, N. Dak.

FLAMBRE (Rolled Flank Steak - Uruguay)

5 eggs
1/3 cup grated cheddar cheese
2 tbsp. butter
1 3-lb. flank steak
½ tsp. salt
½ tsp. pepper
1 small pimienta, diced
½ cup cooked green peas
6 cups beef broth

Beat eggs and cheese together. Melt butter in skillet; add egg mixture and cook, stirring constantly until eggs are dry. Sprinkle salt & pepper on flank steak. Cover with cooked eggs, pimienta and peas. Roll from short side and sew with string. Wrap in cheesecloth and sew again.

Place in large saucepan and add stock. Bring to a boil, skim and turn heat down. Simmer covered, 1½ to 2 hours or until steak is tender. Remove from stock and press with a heavy object. Cool. Cut in slices and serve.

Miss Shari Rothacker
Goodrich, N. Dak.

Personal Recipes

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